



# Utensil Washing and Sanitizing

## Manual Dishwashing:

*The three-compartment operation or three-bucket method should be used when there is no available running water.*

Use disposable utensils for food service. Keep your hands away from food contact surfaces, and **NEVER re-use** disposal ware. Use the following four-step sanitizing process for washing utensils and equipment.

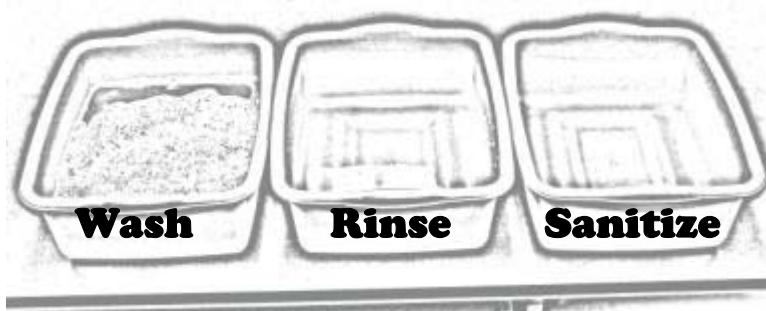
Step 1. Wash with hot water and a detergent in the first compartment/bucket.

Step 2. Rinse with clear hot water in the second compartment/bucket.

Step 3. Sanitize in the third compartment/bucket with chlorine as follows:

- Chlorine: 50-100 ppm (2 capfuls to a gallon of water)

Step 4. Air dry on a drainboard. **Towel drying of utensils is PROHIBITED.**



**AIR  
DRY**

**Change the water in the three buckets frequently to ensure clean water is used in the washing, rinsing, and sanitizing process.**

**Remember, clean utensils provide protection against the transfer of harmful germs.**