

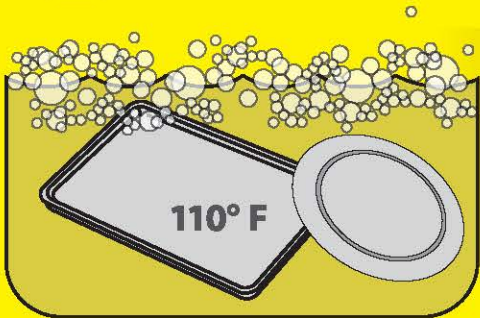
# PROPER CLEANING AND SANITIZING OF EQUIPMENT & UTENSILS

Before you clean and sanitize items in a 3 bowl sink, make sure that you clean and sanitize each sink and drain-board!



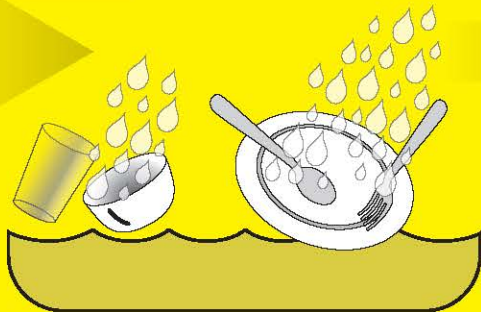
# 1

**WASH** in water at least 110° F with added detergent. Replace the water when the suds are gone or water is dirty.



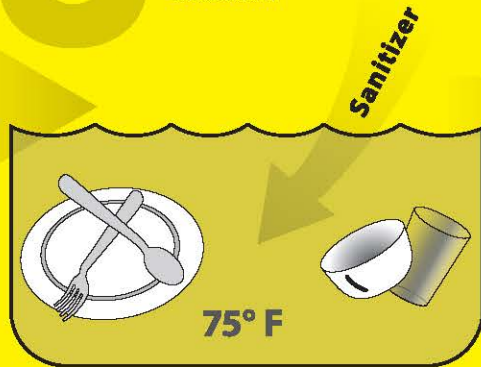
# 2

**RINSE** thoroughly in clean water after washing to remove cleaners and abrasives. Change rinse water when dirty or full of suds.



# 3

**SANITIZE** in warm, 75° F water with sanitizer. Use test strips to check the strength of the sanitizing solution.



# 4

**AIR DRY**  
Sanitizer contact time is important! Let stand for 2 minutes to air dry. Place items upside down so they will drain. Do not towel dry.

