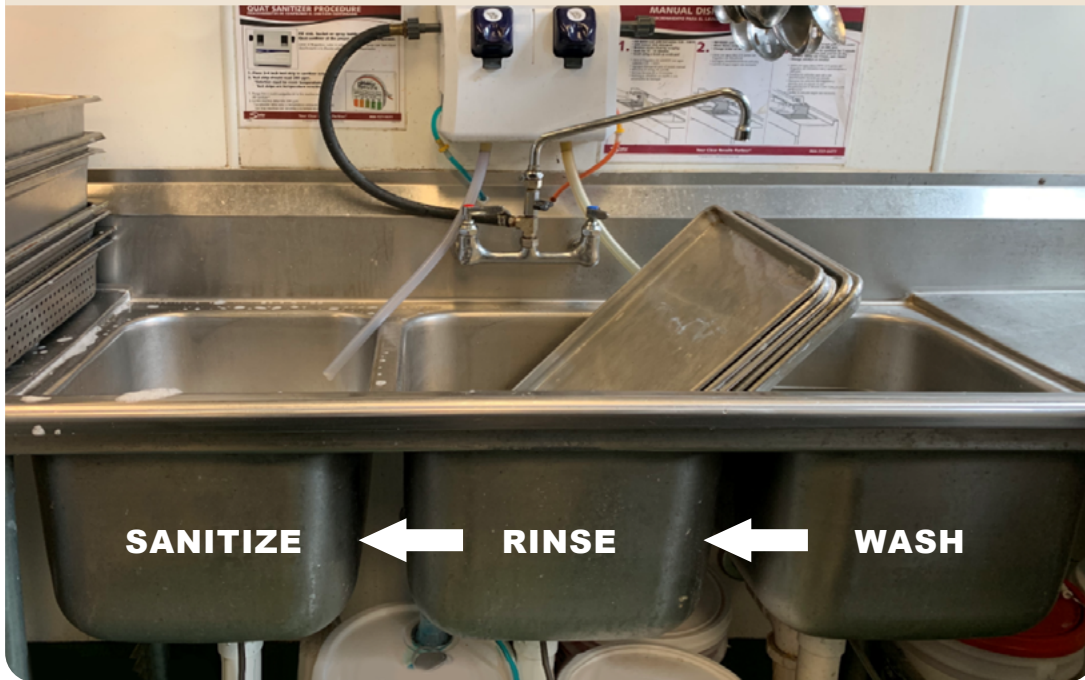
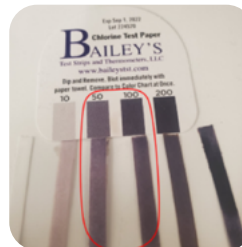


## Use each sink for its intended purpose.



**The three-bowl sink is only for washing dishes. No food should be thawed, handled, or prepared in this sink.**

1. Scrape food off dishes before washing.
2. Wash in hot, soapy water.
3. Rinse in clean water.
4. Sanitize dishes to kill germs.
  - If you are using the wall dispenser or tablets (quat sanitizer), check the concentration with the papers that turn green.
  - If you are using bleach (chlorine) to fill the sink, you will need measure how much you need. Check the concentration with the papers that turn purple.
  - If there is the right amount of chemicals, the papers will turn the correct colors as circled.



**The preparation sink is only for preparing food (thawing meats, washing produce, cooling food). No dishes should be washed in this sink.**

If you are thawing frozen meat or seafood in this sink, it needs to be thawed under running water that is cool to the touch. If you leave meat or seafood sitting in water that is not running, bacteria may grow. These bacteria can make people sick.



**The handwashing sinks are only for washing hands.**

No food should be prepared or handled in these sinks. No dishes should be washed in these sinks.

**Allegheny County  
Health Department**