### Three Compartment Sinks

**Sink 1:** Wash  
- Water 110° and add detergent  
- Used approved scrub or brush to remove dirt.  
- Change water when dirty or suds disappear

**Sink 2:** Rinse  
- Fill with water for rinse - if spray rinse, no need to fill  
- Rinse to remove any detergent or remaining food

**Sink 3:** Sanitize  
- Fill with water; add sanitizer and check with test strip  
- Soak for appropriate time and air dry upside down.

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#### Dilution and Immersion Times for Disinfectant Products

<table>
<thead>
<tr>
<th>Product</th>
<th>Dilution in Parts Per Million (ppm)</th>
<th>Water Temperature</th>
<th>Immersion Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iodine</td>
<td>12.5 - 2.5</td>
<td>75°F - 120°F</td>
<td>30 seconds</td>
</tr>
<tr>
<td>Chlorine</td>
<td>50 - 100</td>
<td>100°F - 115°F</td>
<td>30 seconds</td>
</tr>
<tr>
<td>Quaternary Ammonium Compounds</td>
<td>180 - 200</td>
<td>75°F minimum</td>
<td>30 seconds</td>
</tr>
</tbody>
</table>

*General guidelines only; follow manufacturer’s directions or local regulations.*
Dishwashing Steps

- **Separate**: Pull aside any items that will require special attention, such as items that are heavily soiled or have burned-on residue.
- **Pre-scrape**: Excess food soil and/or paper straws or napkins will clog the dishmachine, scrap trays, pump and wash arms—and reduce their effectiveness. Excess food soil in the wash tank also uses up more detergent and requires more frequent changes of water in the wash tank.
- **Rack Dishes**: Should be filled with similar items; rack should contain all bowls, all cups, etc. The dishmachine works by spraying water at the dishes, and if the water cannot reach all of the dish surfaces, the dishes cannot get clean.
- **Wash**: Requires a properly operating dishmachine and the proper detergent usage. Use the right detergent to make sure that the machine is set up properly, and see that it is free of paper, straws, and excess food.
- **Sanitizing Rinse**: Rinsing is done automatically and requires only the proper flow, proper water temperature, and the proper rinse aid. Visually inspect the machine to ensure that the rinse jets are not clogged. Verify that rinse temperature is reaching the appropriate point, that the rinse injector is supplied with the proper rinse aid and that dwell time is adequate.
- **Air Drying**: Wait until the dishes are completely dry before putting them in a clean, dry storage area. Avoid stacking utensils within one another until they are completely dry. Put away in appropriate storage areas after items are dry.

Dishwashing Tips

Washing dishes and foodservice equipment in a dish machine is similar to sink washing. Here are some tips:

- Scrape and pre-soak if needed.
- Follow the manufacturer recommendations and guidelines for your machine.
- Put items on the correct rack.
- Don’t overload so that washing is effective.
- If items are dirty after washing, rewash them.
- Check temperatures, water pressure and sanitizer often.