Product	Dilution in Parts Per Million (ppm)	Water Temperature	Immersion Time
lodine	12.5 - 2.5	75°F - 120°F	30 seconds
Chlorine	50 - 100	100°F - 115°F	30 seconds
Quaternary Ammonium Compounds	180 - 200	75°F minimum	30 seconds

General guidelines only; follow manufacturer's directions or local regulations.

## **Three Compartment Sinks**

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

Rinse
Fill with water for rinse - if spray rinse, no need to fill

> Rinse to remove any detergent or remaining food

Sanitize Fill with water; add sanitizer and check with test strip

> Soak for appropriate time and air dry upside down.

## **Dishwashing Steps**

## Pull aside any items that will require special attention, such as items that are heavily soiled or have burned-on residue. Separate Excess food soil and/or paper straws or napkins will clog the dishmachine, scrap trays, pump and wash arms—and reduce Pre-scrape 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. Should be filled with similar items; rack should contain all bowls, all cups, etc. Rack Dishes 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. Requires a properly operating dishmachine and the proper detergent usage. Wash 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. Rinsing is done automatically and requires only the proper water flow, proper water temperature, and the proper rinse aid. Sanitizing Rinse 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. Wait until the dishes are completely dry before putting them in a clean, dry storage area. Air Drying · 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.