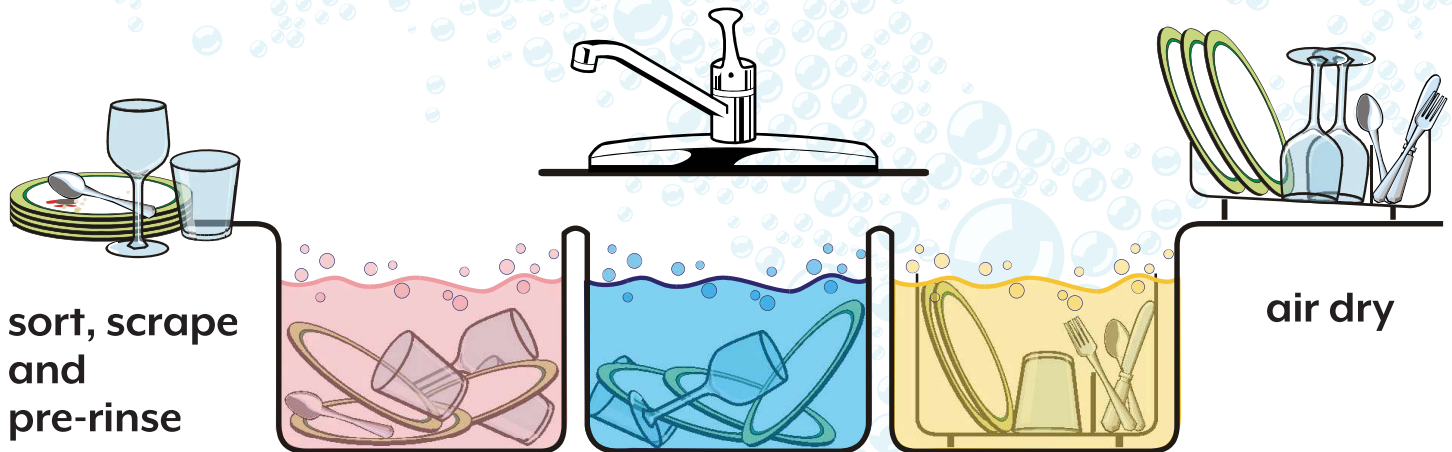


Manual Dishwashing

Multi-service utensils

3 COMPARTMENT SINK



sink 1:

WASH

warm water and detergent

sink 2:

RINSE

clean water
(minimum temperature
43°C)

sink 3:

SANITIZE

at a minimum temperature of 24°C for at least 45 seconds in:

- 100 ppm chlorine solution

OR

- 200 ppm quaternary ammonium solution

OR

- 25 ppm iodine solution

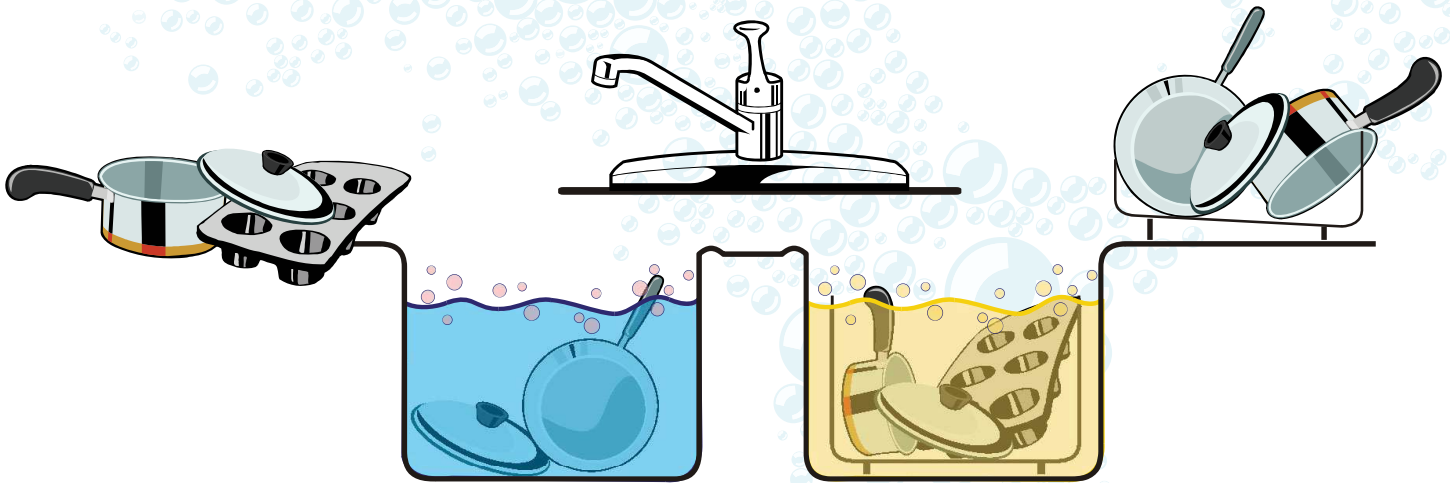
OR

- clean water at a minimum temperature of 77°C

Manual Dishwashing

Pots and oversized utensils

2 COMPARTMENT SINK



sink 1:
WASH
warm water and
detergent
RINSE
clean water
(minimum
temperature 43°C)

sink 2:
SANITIZE
at a minimum
temperature of 24°C
for at least
45 seconds in:
• 100 ppm chlorine
solution
OR
• 200 ppm
quaternary
ammonium solution
OR
• 25 ppm iodine
solution
OR
• clean water at a
minimum
temperature of 77°C