Proper Three-Compartment Sink Wash Sequence and Procedure

- Clean and sanitize all compartments and drain boards before each use.
  - Do not wash mops and/or hands in the three-compartment sink.
  - Do not wash utensils and prep food in sinks at the same time.

Soiled Utensils               Clean Utensils

**WASH**                  **RINSE**                  **SANITIZE**

Drain board

- Hot Soapy Water
  - Minimum 110°F

Drain board

- Hot Clean Water

50 ppm Chlorine or 200 ppm Quat.

- 75°F

- Immerse washed and rinsed utensils in sanitizer for one minute.
- **Air Dry** clean items before storage or use. Do not towel dry.
- Check or change sanitizer often. Chlorine will evaporate over time.
- Have proper chemical test kits available.