## 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			1	Drain board
	Hot Soapy Water	Hot Clean Water	50 ppm Chlorine or 200 ppm Quat.	
	Minimum 332°F		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.

