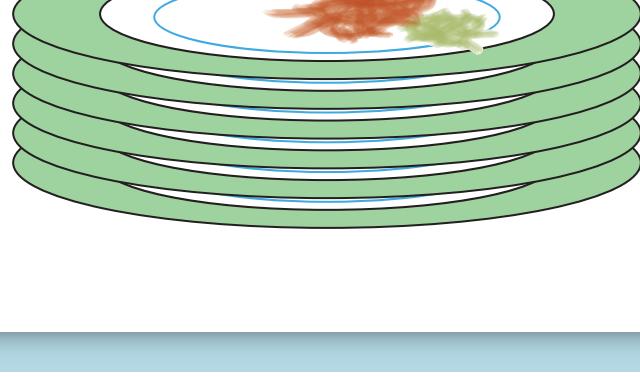




3 SINK BASIN DISHWASHING

Step 1: PRE-WASH

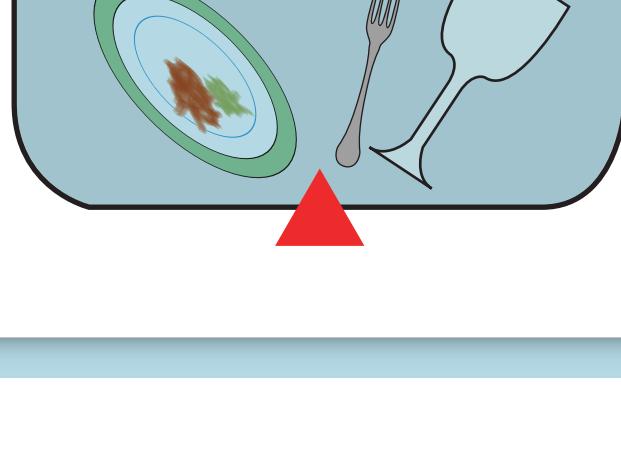


Before starting the wash cycle in a 3 basin sink, you should try to scrape off as much food as possible in a waste bin or scrap container. This will help keep the dish water cleaner, helping you save on detergents.



Step 2: WASH

Ensure that each basin is clean and sanitized prior to filling them. The 1st basin is for washing with hot, soapy water at a range of 95° to 120° F. You should have a good scrub brush and scouring pad on hand. If you're only cleaning glasses, a submersible glass washer will make things easier. Remember to replace with clean, hot, soapy water when it begins to drop temperature or becomes dirty.



Step 3: RINSE

The 2nd basin should be filled with hot water at around 120° F. The cleaned dish should be rinsed off in the water until no more detergent is present on the dish. If it becomes hard to get the detergent off, you should refill the basin with new, hot water.



Step 4: SANITIZE

To be thoroughly cleaned, health code requires this last step, which is the sanitize stage. The 3rd basin should be filled with sanitizer to ensure bacteria are removed from all surfaces. The dish should soak in a mixture of sanitizer mix for at least one minute. pH test kits are a great way to ensure the sanitizer is mixed to manufacturers standards. If you're using chlorine as your sanitizer, you should check the pH levels often, as chlorine will evaporate over time.



Step 5: AIR DRY

The only recommended way for drying the dish is by air drying – no wiping the dish down with a towel, just let it air dry.

