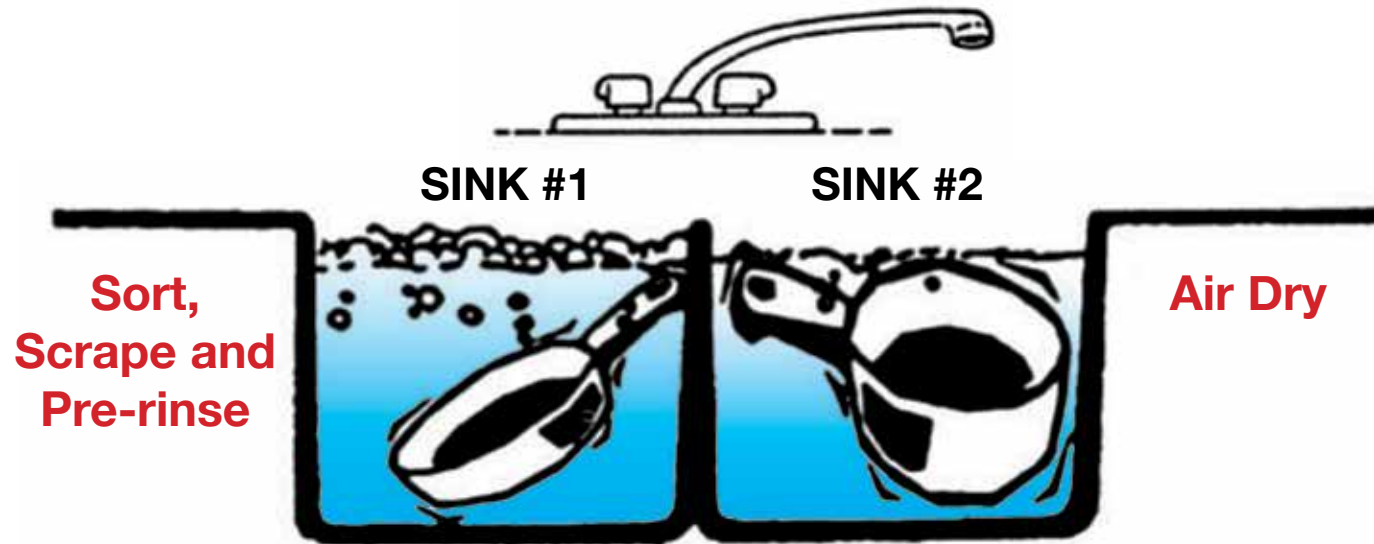


2-Sink Dishwashing Method for Pots, Pans and Cooking Utensils



Wash
Clean warm water and detergent

Rinse
Clean warm water

Sanitize

Non-Chemical Method	Chemical Method
For a minimum of 45 seconds in clean water at a minimum temperature of 77°C (171°F)	At a minimum temperature of 24°C (75°F) for a minimum of 45 seconds in: <ul style="list-style-type: none"> • Chlorine 100 ppm • Quaternary ammonium compound 200 ppm • Iodine 25 ppm
Always use test strips to determine the concentration of the sanitizing solution and an accurate thermometer to determine the temperature of the sanitizing solution.	
If using a High Temperature Mechanical Dishwasher, ensure the sanitizing rinse is at least 82°C (180°F) for 10 seconds.	