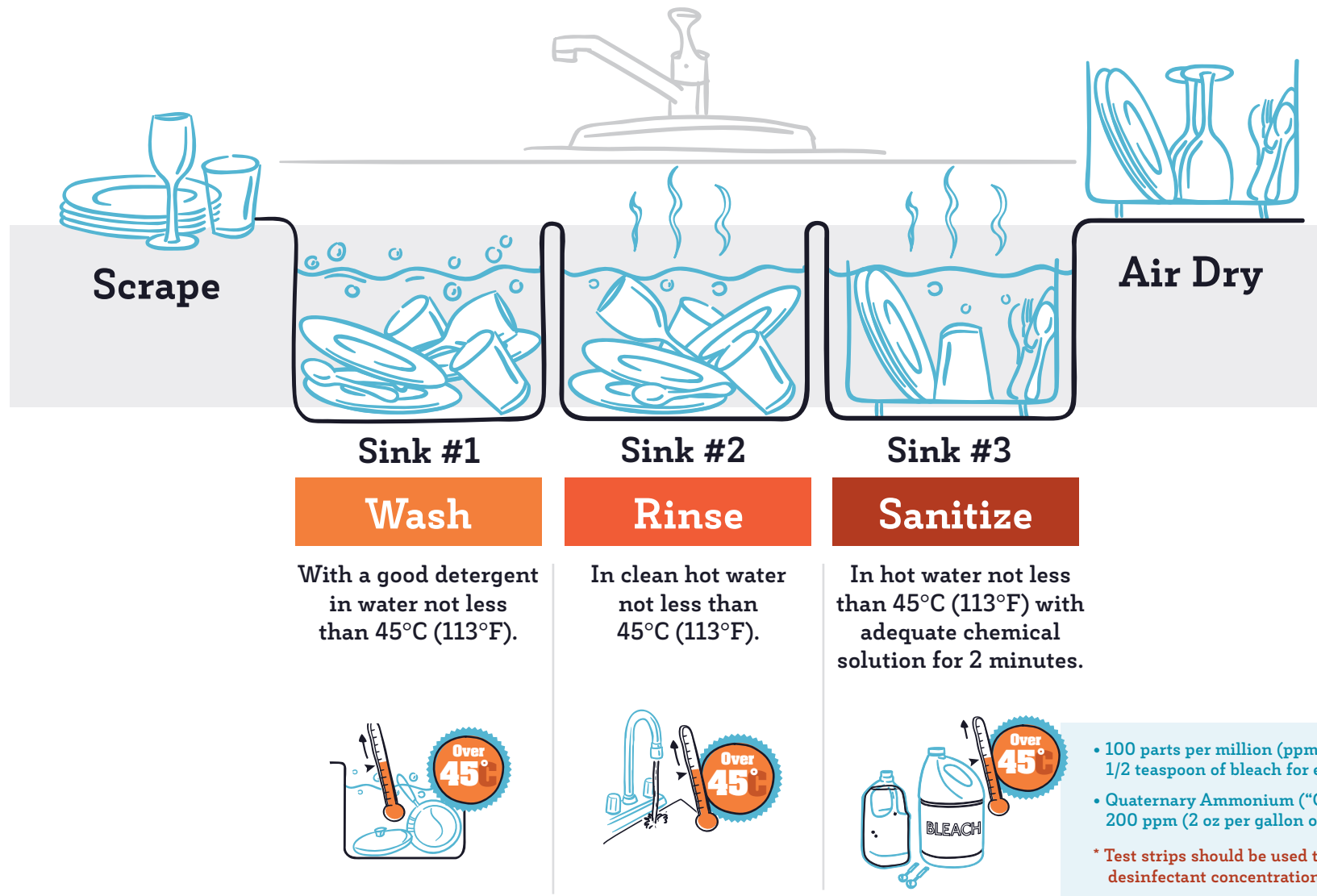


Manual Dishwashing Procedures

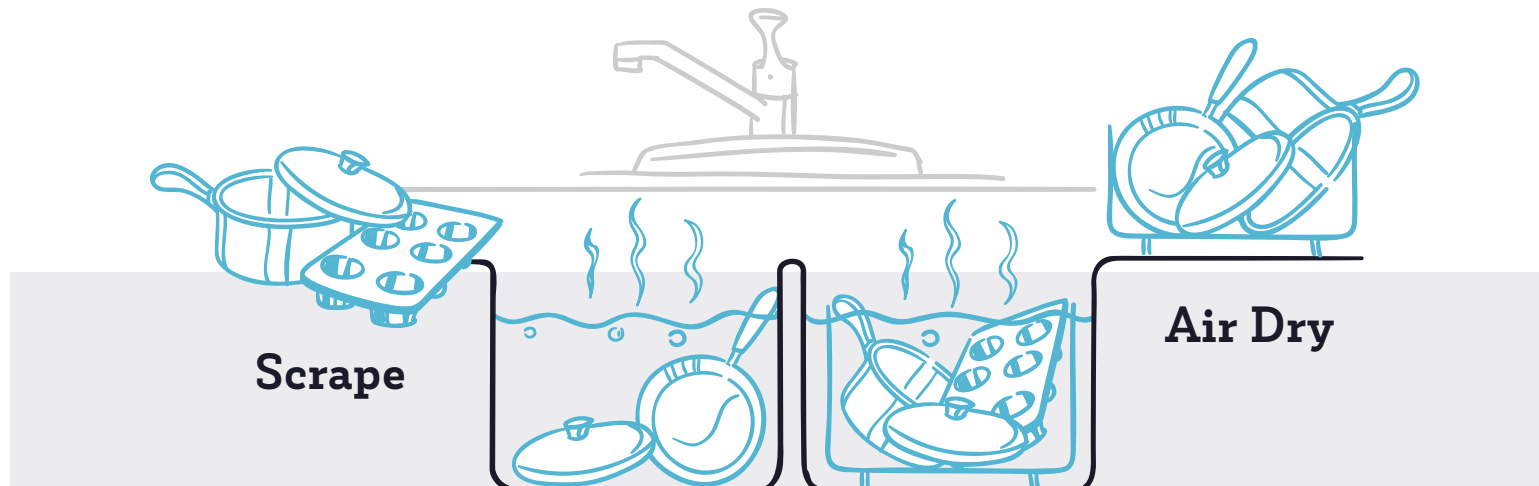
Dishwashing 3 sink method For Multiservice Articles



Manual Dishwashing Procedures

Dishwashing 2 sink method

For Pots, Pans and Cooking Utensils



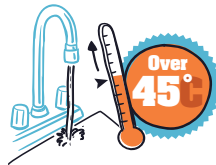
Wash

With a good detergent in water not less than 45°C (113°F).



Rinse

In clean hot water not less than 45°C (113°F).



Sanitize

In hot water not less than 45°C (113°F) with adequate chemical solution for 2 minutes.



- 100 parts per million (ppm) Chlorine = 1/2 teaspoon of bleach for each litre of water.
- Quaternary Ammonium ("Quats"): 200 ppm (2 oz per gallon of water).

* Test strips should be used to confirm disinfectant concentration.