

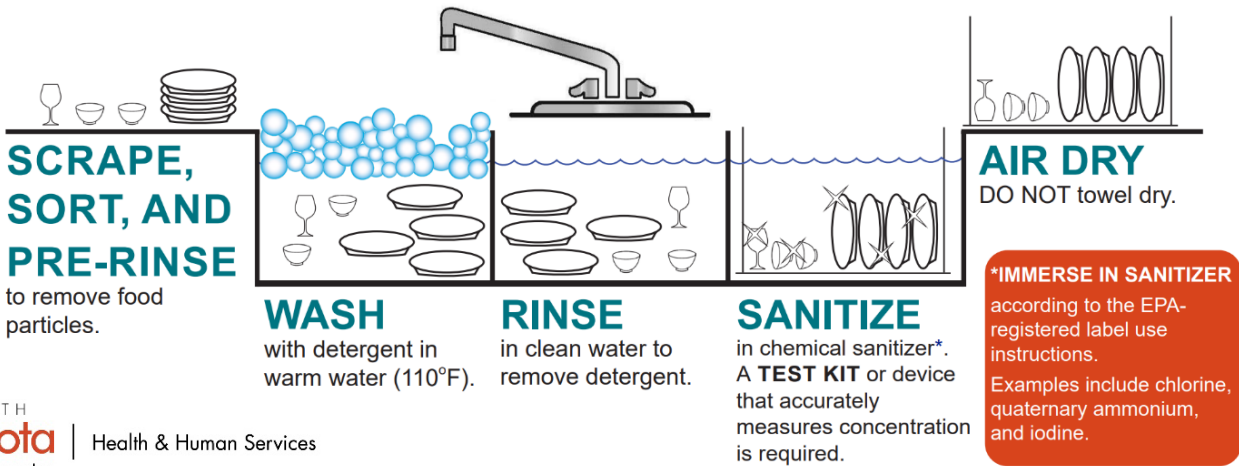
THREE COMPARTMENT SINK METHOD

Public Health Division | Food & Lodging | 600 East Boulevard Ave, Dept. 325 | Bismarck, ND 58505-0250 | hhs.nd.gov | 701-328-1291

MANUALLY CLEANING AND SANITIZING

Manual Dishwashing Procedure

CLEAN SINKS PRIOR TO USE



NORTH Dakota | Health & Human Services
Be Legendary.

- Step 1:** Rinse, scrape, or soak all items before washing to remove food.
- Step 2:** Wash items in the first sink in detergent and warm water. Water temperature should be at least 110°F. Use a brush, cloth, or nylon scrubber.
- Step 3:** Immerse or spray-rinse items in the second sink. Water temperature should be at least 110°F. Remove all traces of detergent.
- Step 4:** Immerse items in the third sink in hot water or a chemical-sanitizing solution. If hot water immersion is used, the water temperature must be at least 171°F. Items must be immersed for 30 seconds. If chemical sanitizing is used, the sanitizer must be mixed at the proper concentration.
- Step 5:** Air dry. Do not dry with a cloth towel.