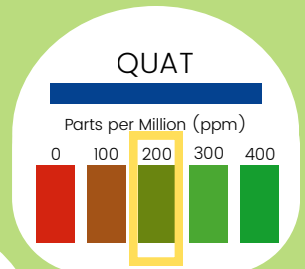
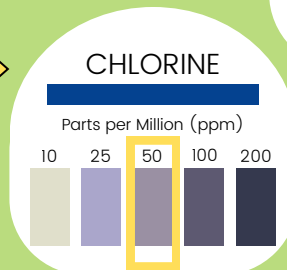
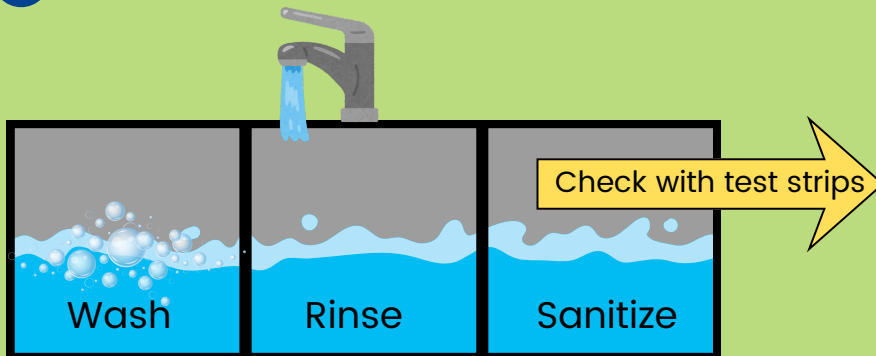


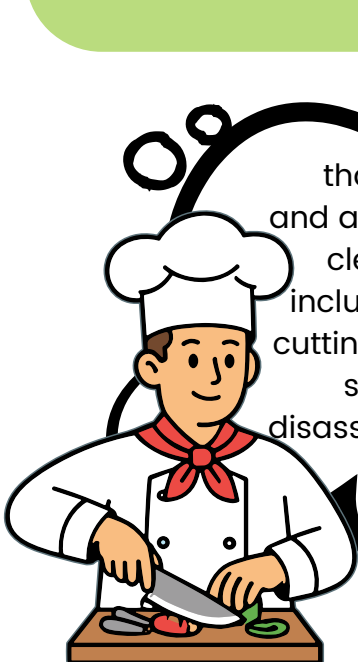


Using a Three-Compartment Sink

- 1 Scrape food debris from items before washing.
- 2 Wash items in the first sink using warm, soapy water.
- 3 Rinse items in the second sink with plain water to eliminate all food debris and soap. If you're dipping items into the water, replace the rinse water when it becomes dirty or soapy.
- 4 Sanitize items in the third sink using a sanitizer approved for food-contact surfaces. Verify the sanitizer's concentration with test strips, maintaining 50 ppm for chlorine-based sanitizers or 200 ppm for quaternary ammonium (quat) sanitizers. Ensure the water temperature stays within the manufacturer's recommended range. In most cases, lukewarm water (approximately 75°F) is appropriate.
- 5 Air dry items in an inverted position to prevent stacking wet items.



Utensils and equipment that come into contact with TCS foods and are stored at room temperature must be cleaned at least every four hours. This includes items such as knives, scoops, and cutting boards, as well as equipment like deli slicers and blenders. Be sure to fully disassemble equipment to allow for thorough washing, rinsing, and sanitizing.



sanitize
/'sanəˌtīz/ • verb

to reduce
pathogens on a
surface to safe
levels