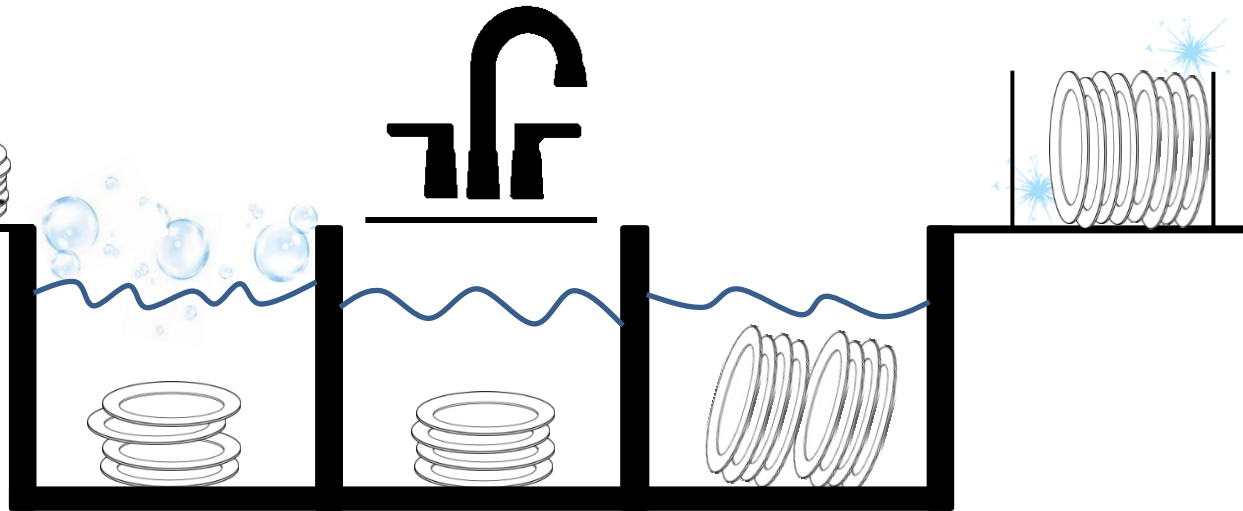


MANUAL WAREWASHING PROCEDURE



Scrape
Stack on drain board or equivalent shelving.



Wash with detergent in water at 110°F or above.

Rinse by emersion or spray to remove detergent.

Sanitize with heat in water at 171°F or above for at least 30 seconds.

Sanitize with chemicals

- Chlorine: 50-100 ppm at least 10 seconds.
- Quaternary ammonium compounds: 150-400 ppm as indicated by the manufacturer's label use directions for at least 30 seconds.

Alternate two-step method for kitchenware such as prep counters and slicers



Disassemble as necessary.

Two-step Method

1. Wash using approved detergent sanitizer.
2. Sanitize using separate solution of approved detergent sanitizer.



Southern Seven Health Department
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