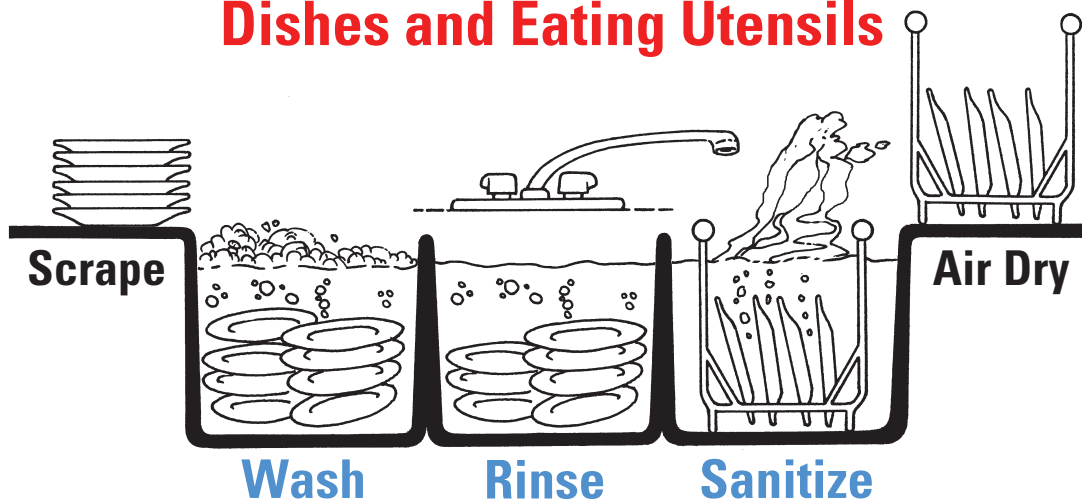
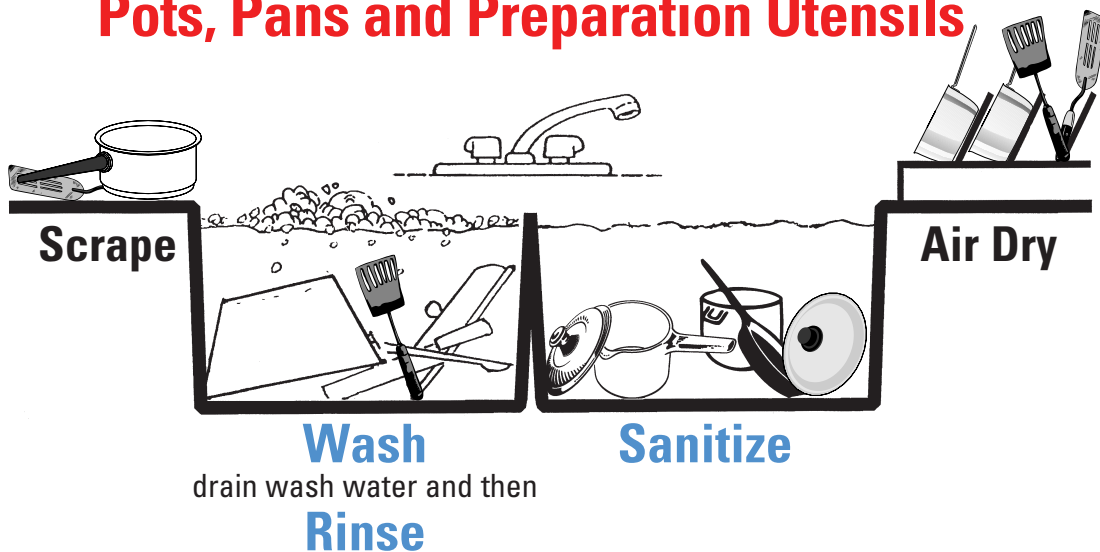


Three-Compartment Sink for Cleaning and Sanitizing of Dishes and Eating Utensils



Two-Compartment Sink for Cleaning and Sanitizing of Pots, Pans and Preparation Utensils



Wash in warm water at a minimum 24°C (75°F) and detergent

Rinse in clean warm water at a minimum 43°C (110°F)

Sanitize for a least 45 seconds in one of the following solutions:

- Hot water at 77°C
- Quaternary ammonia at 200 ppm
- Chlorine at 100 ppm
- Iodine at 25 ppm

Note:

- Do not mix bleach with detergent
- Use a test reagent to check the sanitizer concentration
- Use an accurate thermometer to check the water temperature

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