

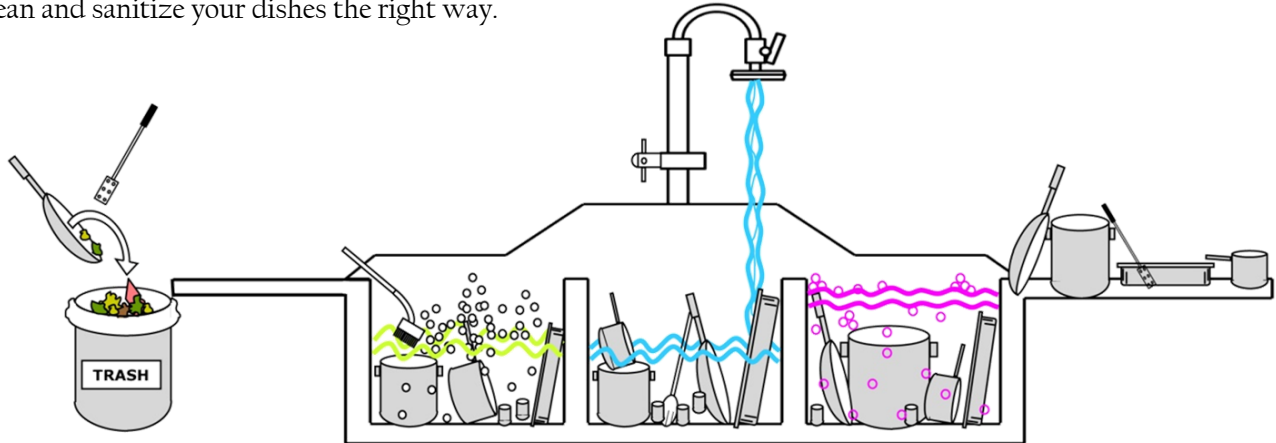
DEPARTMENT OF ENVIRONMENTAL HEALTH County of Riverside

INFORMATIONAL BULLETIN NO. 52-06-DES

DISTRICT ENVIRONMENTAL SERVICES DIVISION

CLEANING AND SANITIZING IN A THREE COMPARTMENT SINK

All dishes, utensils, and pieces of equipment used in a food facility must be cleaned and sanitized in an approved manner. Most food facilities should have a 3-compartment sink installed for dishwashing. Check out the diagram below for instructions on how to clean and sanitize your dishes the right way.



Step 1

scrape excess food from dishes/utensils into the trash.

Step 2

Mix dish washing soap and hot water (100° F) in the first compartment of the sink and wash dishes with an approved cleaning implement (example: brush, scouring pad, etc.)

Step 3

Rinse the dishes with clear, hot water in the second compartment.

Step 4

Sanitize the dishes by soaking them in the third compartment using one of the following choices:

Step 5

Let Dishes air dry on the sink's drainboard. Do not use cloths or towels.



- **Chlorine** Sanitizer: 30 seconds at 100ppm (parts per million).
- **Quaternary Ammonia** Sanitizer: 60 seconds at 200ppm (parts per million).
- **Iodine** Sanitizer: 60 seconds at 25ppm (parts per million).

Make sure to check the sanitizer level with test strips to make sure you have added enough.



Samples of sanitizing test strips

***Note: Any equipment, utensils, or dishes too large to fit in the dishwasher will need to be cleaned and sanitized in another way. See Bulletin 06-05 on "in place sanitizing".**

OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

For more information call (888) 722-4234

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