



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. This bulletin will describe how to clean and disinfect your dishes in the 3-Compartment sink set-up.

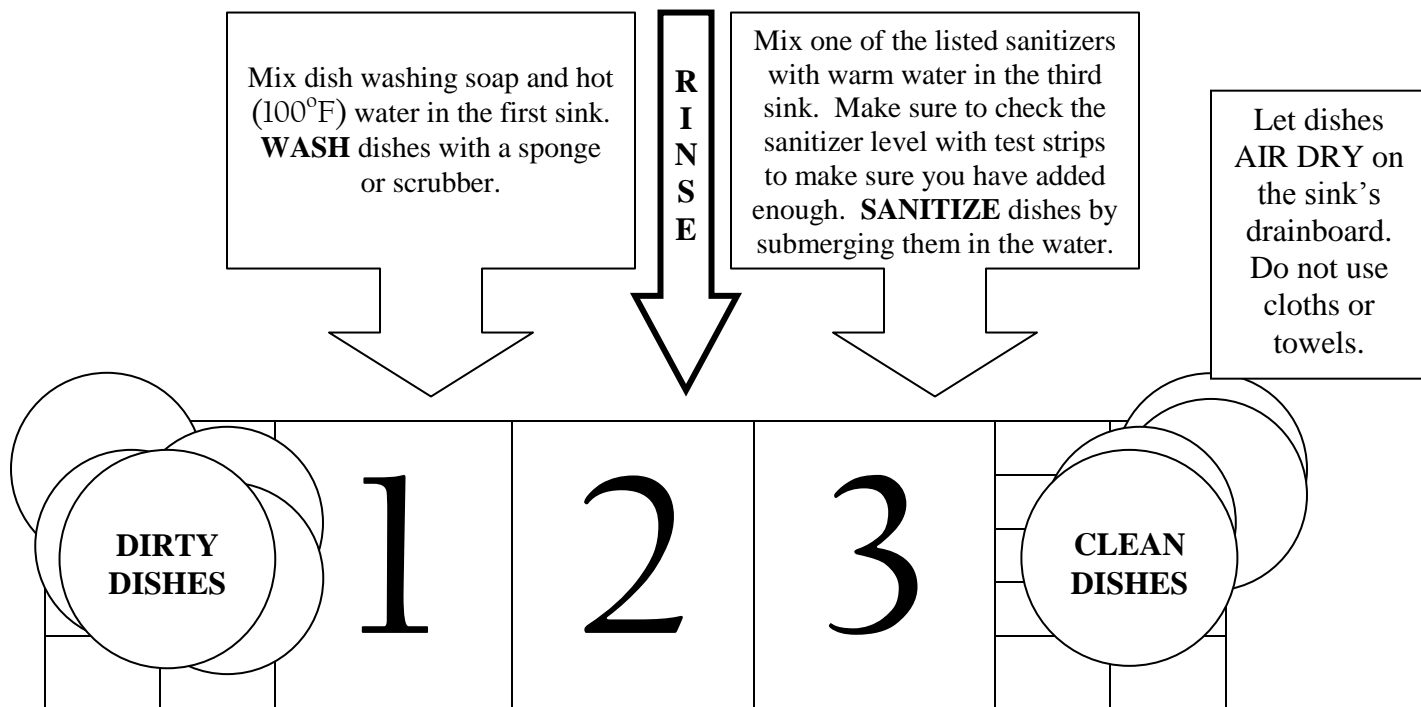
Before you start to wash the dishes make sure that all dish surfaces have been emptied and scraped. Excess food should be thrown in the trash can.

Step 1: **WASH** the dishes with soap and hot (100°F) water in the first compartment.

Step 2: **RINSE** the dishes with clear, hot water in the second compartment.

Step 3: **SANITIZE** the dishes by soaking them in the third compartment using one of the following choices:

- 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).



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

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

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