



Cleaning and Sanitizing in a 3-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.

*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”.

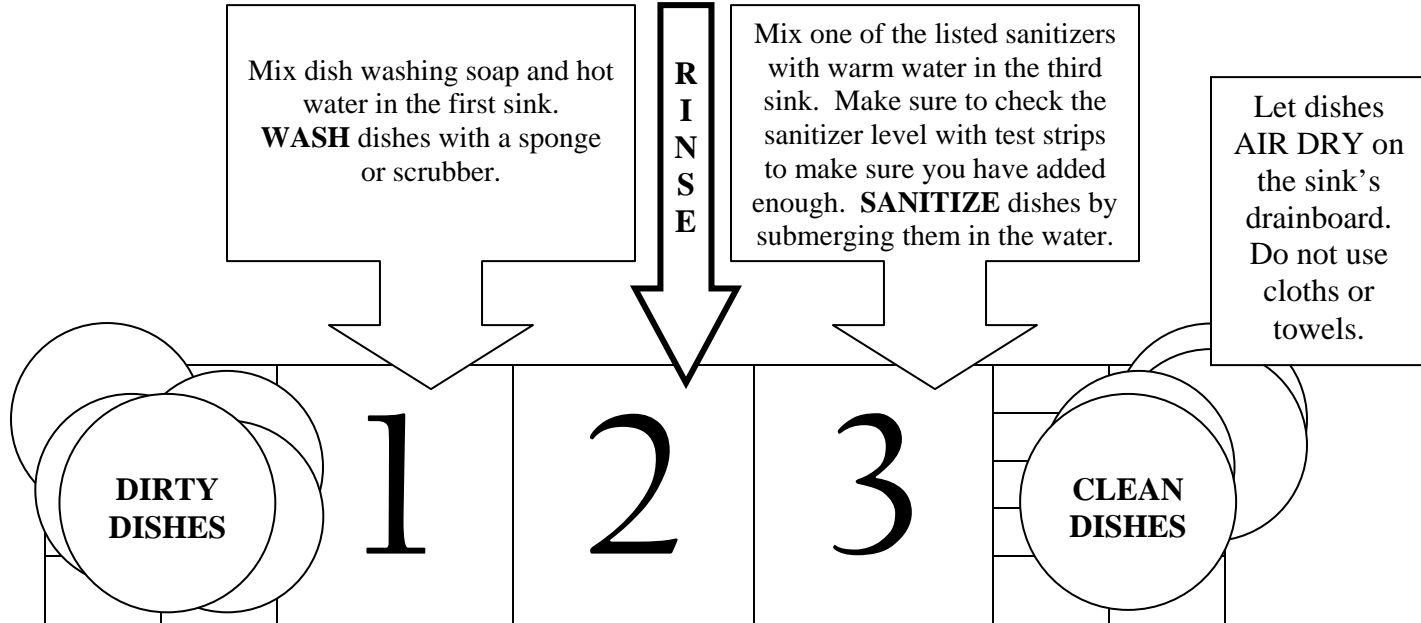
Before you start to wash the dishes make sure that all of dish surfaces have been emptied and scraped. Excess food should be thrown in the trash can.

Step 1: WASH the dishes with soap and hot water in the first sink compartment.

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

Step 3: SANITIZE the dishes by soaking them in the third sink 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).



It is very important that ALL employees working at a food facility are trained on the proper way to clean and sanitize dishes/utensils/equipment. On the back of this bulletin you will find an example log sheet for the documentation of employee training.

*Document available in an alternate format upon request

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