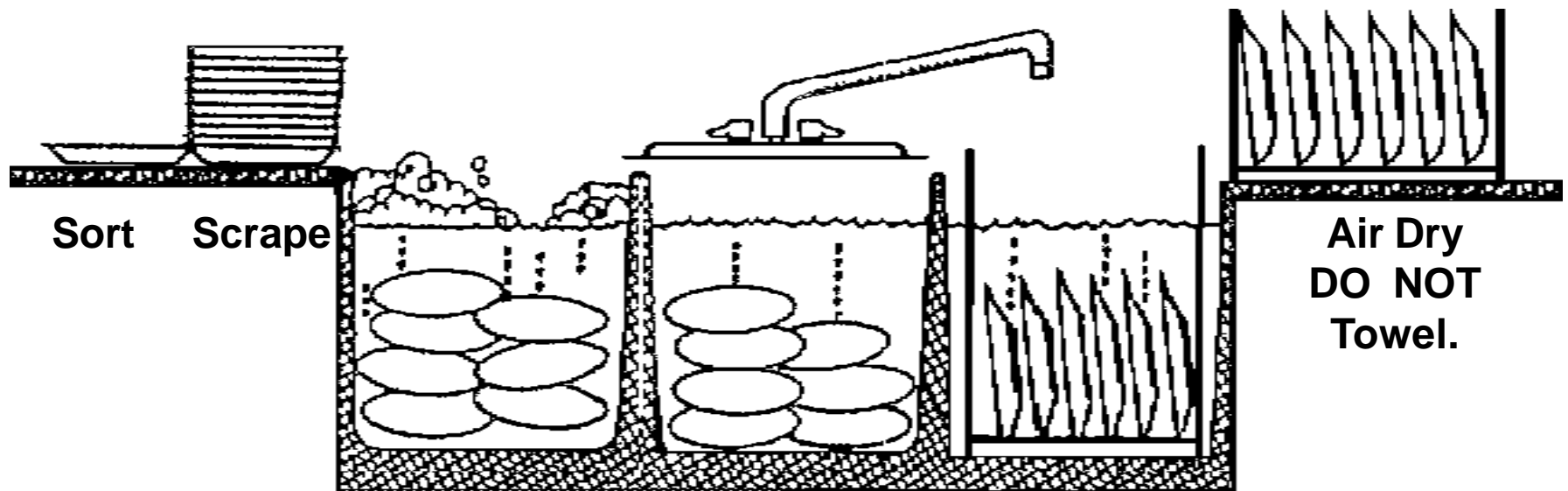


Manual Dishwashing Procedure



Sort Scrape

**Air Dry
DO NOT
Towel.**

Wash

with a good detergent in hot water (minimum temperature of 110°).

Rinse

in clean water to remove detergent.

Sanitize

in hot water 171°F for at least 30 seconds or chemical sanitizer 75°F

(3 methods):

1. Chlorine - at least 50 ppm for at least 7 seconds
2. Iodine - at least 12.5 ppm for at least 30 seconds
3. Approved equivalents for at least 30 seconds

Test kits to measure the ppm are required when chemicals are used for sanitization.

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Also available in Spanish: DBPR Form HR 5025-510