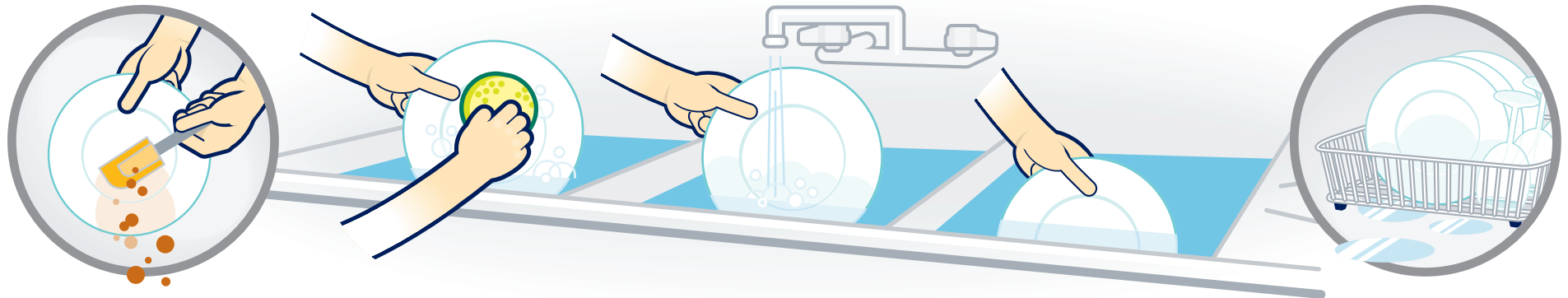


# WASH, RINSE, SANITIZE, TEST

## How to Sanitize Dishes & Equipment in a Three-Compartment Sink



### Pre-wash

Scrape or rinse off large food particles before washing. ▶

### WASH

Wash with a clean detergent solution at or above 110°F/43°C (check detergent maker's directions for the right temperature). ▶

### RINSE

Rinse in clean water; change water often. ▶

### SANITIZE

Sanitize by soaking in a **chlorine** sanitizer mixed at the right concentration with room temperature (65°–75°F/18°–24°C) water. ▶

### Air dry

Let sanitized items dry on a clean drain board (do not towel dry). ■



Dip

### How to Use Hydrion Chlorine Test Kits to Check the Concentration of Chlorine Sanitizing Solutions

*Check the sanitizer manufacturer's instructions for concentration requirements. These may vary depending on the specific sanitizer and what you are using it for.*

- Tear off a strip of test paper and dip it into **room temperature** (65°–75°F/18°–24°C) chlorine sanitizing solution. The color of the strip should change right away.
- Remove the test paper strip and lightly dry it right away with a paper towel.
- Compare the color of the strip with the kit's color chart, which shows chlorine concentrations of 10-50-100-200 ppm (Hydrion CM-240).



Read

**NOTE:** Change the sanitizer solution at least once every four hours. **Test** sanitizer concentration with **Hydrion® Sanitizer Test Kits**.

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