**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 chemical sanitizer (chlorine or quaternary ammonium) mixed at the right concentration with room temperature water (65°–75°F/18°–24°C).
  - **NOTE:** Change the sanitizer solution at least once every four hours.
  - Test sanitizer concentration with Hydrion® Sanitizer Test Kits.

- **Air dry**
  Let sanitized items dry on a clean drain board (do not towel dry).

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**How to Use Hydrion Sanitizer Test Kits to Check Sanitizer Concentration**

Check the sanitizer manufacturer’s instructions for concentration requirements. These may vary depending on the type of sanitizer and what you are using it for.

**CHLORINE SANITIZERS**
- Tear off a strip of test paper and dip it into room temperature (65°–75°F/18°–24°C) 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).

**QUATERNARY AMMONIUM SANITIZERS**
- Tear off a strip of test paper and dip it into room temperature (65°–75°F/18°–24°C) sanitizing solution for 10 seconds.
- Remove the test paper strip and compare the color of the strip with the kit’s color chart, which shows concentrations of 0–100–200–300–400 ppm (Hydrion QT-10) or 0–150–200–400–500 ppm (Hydrion QT-40).