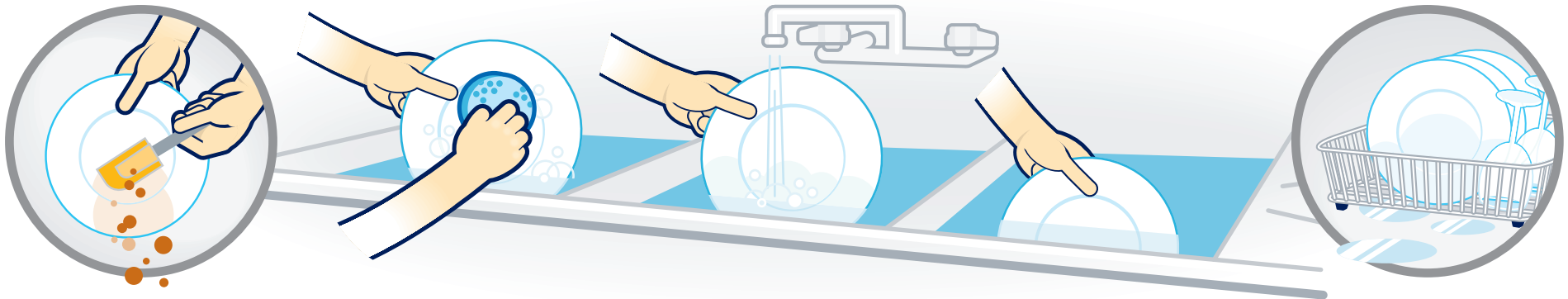


# WASH, RINSE, SANITIZE, TEST

## 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). ■

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



### How to Use Hydriion 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 (Hydriion CM-240).

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