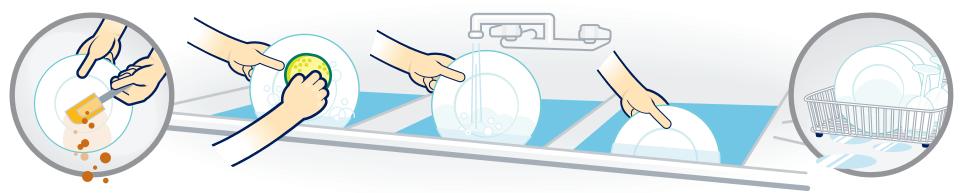
WASH, RINSE, SANITIZE, TEST

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 (do not towel dry). 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



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).



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