

# MANUAL UTENSIL AND EQUIPMENT WASHING

PRE-SCRAPE  
OR PRE-FLUSH

## SCRAPE OR PRE-FLUSH

all dishes and utensils to remove food residues.

AIR DRY

WASH

RINSE

SANITIZE

## 2. WASH

in warm water approximately 110 f. / 125 f. containing an effective detergent until all visible food particles and grease have been removed.

## 3. RINSE

in clean warm water to remove the soap film and remaining food particles.

## 4. SANITIZE

in warm water approximately 75 f. / 100 f. for at least 30 seconds in a sanitizing solution containing an approved sanitizing agent.

WABASH COUNTY HEALTH DEPARTMENT  
89 WEST HILL STREET  
WABASH IN. 46992  
269-563-0661 ext. 249

## 5. AIR DRY

all dishes and utensils prior to storing in a clean protective place.