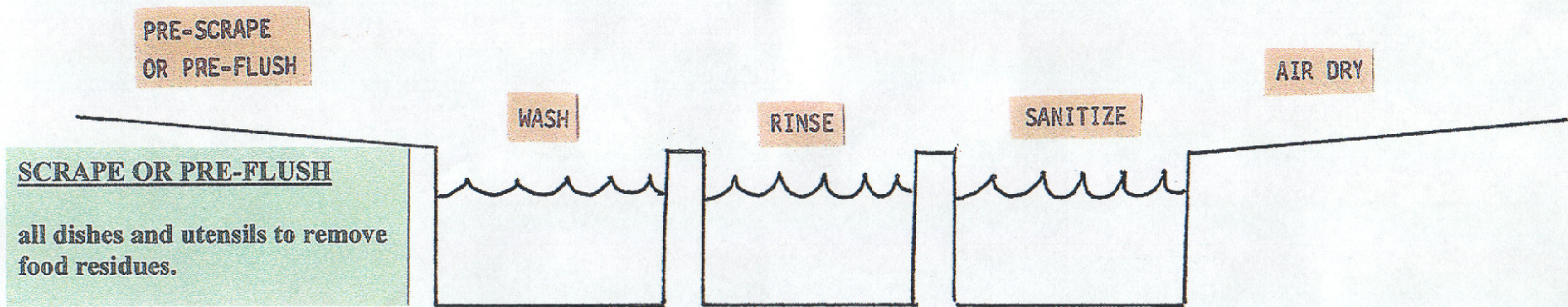


MANUAL UTENSIL AND EQUIPMENT WASHING



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.

5. AIR DRY

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