

Utensil Washing - Manual Method 2 Compartment Sink

When utensils are washed manually in a food establishment utensils (not including customer utensils), cleaning and sanitizing shall conform to the method noted below. Utensils must be:

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|-------------------------------------|---|---|
| <p>SINK
NUMBER
1</p> | { | <ol style="list-style-type: none"> 1. Washed with a detergent solution that is maintained at a temperature of not less than 45°C. 2. Rinsed under tap with clean water that is maintained at a temperature of not less than 45°C. |
| <p>SINK
NUMBER
2</p> | { | <ol style="list-style-type: none"> 3. Sanitized by immersing for two (2) minutes in an approved sanitizing solution (see “Approved Sanitizing Solutions” below). 4. Air-dried. |

Approved Sanitizing Solutions for Immersion of Utensils

1. Clean water at a temperature of not less than 77°C.
2. A solution of not less than 100 ppm available chlorine at a temperature of not less than 45°C. [2 ml (~ ½ teaspoon) bleach for 1 litre of water]
3. A quaternary ammonium compound having a strength of at least 200 ppm at a temperature of not less than 45°C.
4. A solution containing at least 12.5 ppm available iodine at a temperature of not more than 45°C.

Drying Utensils

Utensils must be allowed to air dry after being cleaned and sanitized. Towel drying of utensils is prohibited, as it will contaminate clean articles.