

## Utensil Washing - Manual Method

### 3 Compartment Sink

When customer utensils are washed manually in a food establishment, cleaning and sanitizing shall conform to the method noted below. Utensils must be:

- |                                     |   |  |
|-------------------------------------|---|--|
| <p><b>SINK<br/>NUMBER</b><br/>1</p> | { | 1. <b>Washed</b> with a detergent solution that is maintained at a temperature of not less than 45°C.                                |
| <p><b>SINK<br/>NUMBER</b><br/>2</p> | { | 2. <b>Rinsed</b> under tap with clean water that is maintained at a temperature of not less than 45°C.                               |
| <p><b>SINK<br/>NUMBER</b><br/>3</p> | { | 3. <b>Sanitized</b> by immersing for two (2) minutes in an approved sanitizing solution (see “Approved Sanitizing Solutions” below). |
|                                     |   | 4. <b>Air-dried.</b>   |

#### 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.