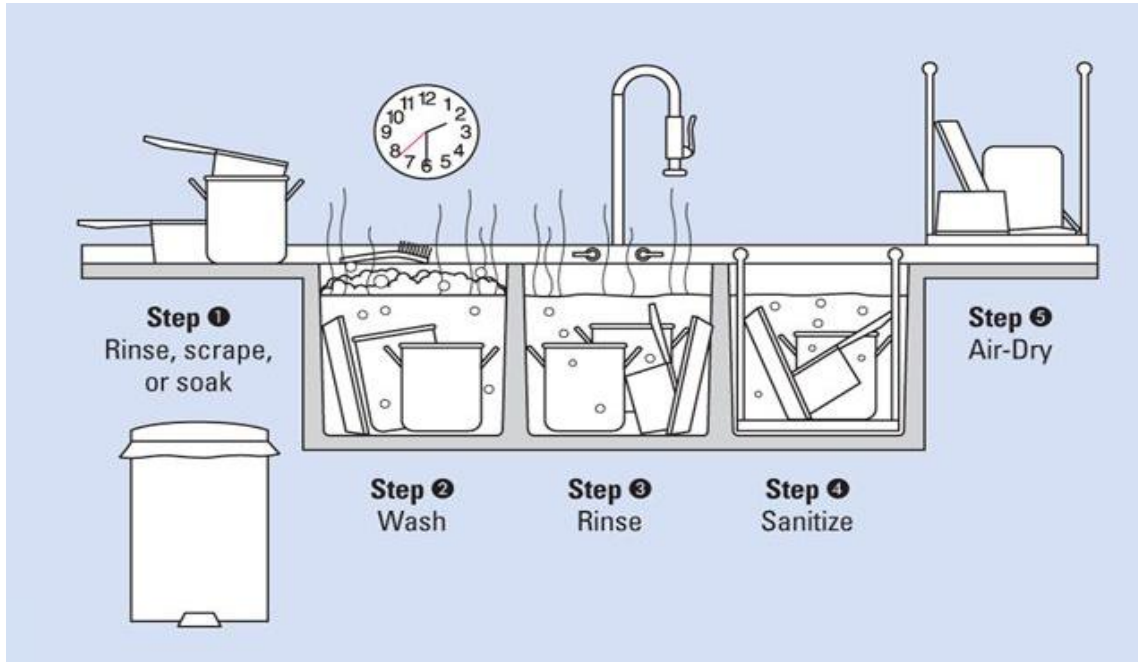


Proper Sink Setup

Ohio Uniform Food Safety Code, June 1, 2016, www.ShelbyCountyHealthDept.org



- # 1 – **Preclean** by scraping food debris into garbage (presoaking may be necessary)
- # 2 – **Wash** in first sink with detergent and water $\geq 110^{\circ}\text{F}$ (to remove food residue)
- # 3 – **Rinse** in second sink with clear, warm water (to remove soap residue from item)
- # 4 – **Sanitize** in third sink with sanitizer* & water $\geq 75^{\circ}\text{F}$ (to give antimicrobial coating)
- # 5 – **Air Dry** inverted on drying rack (do not cloth dry which would remove sanitizer)

*Sanitizer – Follow label instructions for proper mixing concentrations and contact time

Iodine : 12.5 – 25 ppm

Chlorine : 50 – 100 ppm

Quaternary Ammonium : 200 – 400 ppm

– Use test strips to check the concentration of the sanitizer for proper use