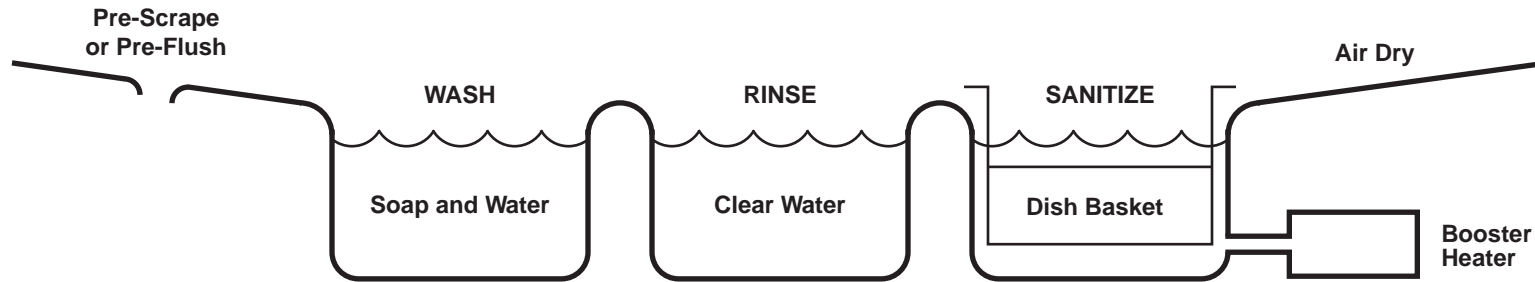




# MANUAL UTENSIL AND EQUIPMENT WASHING

State Form 49958 (R3 / 2-15)

FSSA - MS02  
402 W. WASHINGTON ST., RM W361  
INDIANAPOLIS, IN 46204



***THIS OPERATION IS ONLY AS EFFECTIVE AS THE PERSON DOING THE DISHWASHING.***

## 1. Scrape or Pre-Flush

To remove food residues.

## 2. Wash

In warm water (*approx. 80°F – 110°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. (*Water temperature should be 100°F – 110°F*)

## 4. Sanitize

By one of two methods:  
1. Immersing completely in an effective chemical solution\* for 60 seconds.  
2. Immersing completely in hot water maintained at 170°F\*\* for 30 seconds.

## 5. Air Dry

Prior to storing in a clean and protective place.

\* A factor to remember when using chemicals for sanitizing is the concentration of active ingredients being used. This will vary with different chemicals and must be rigidly controlled if effective sanitization is to be accomplished. Read the label, ask your supervisor or your local health department for required amounts. Temperature of water = 80°F – 110°F.

\*\* Maintaining water at 170°F. is accomplished by use of an automatically controlled water heater or other effective means (*running hot water from a fixture to maintain this temperature is not considered satisfactory in meeting this requirement.*)