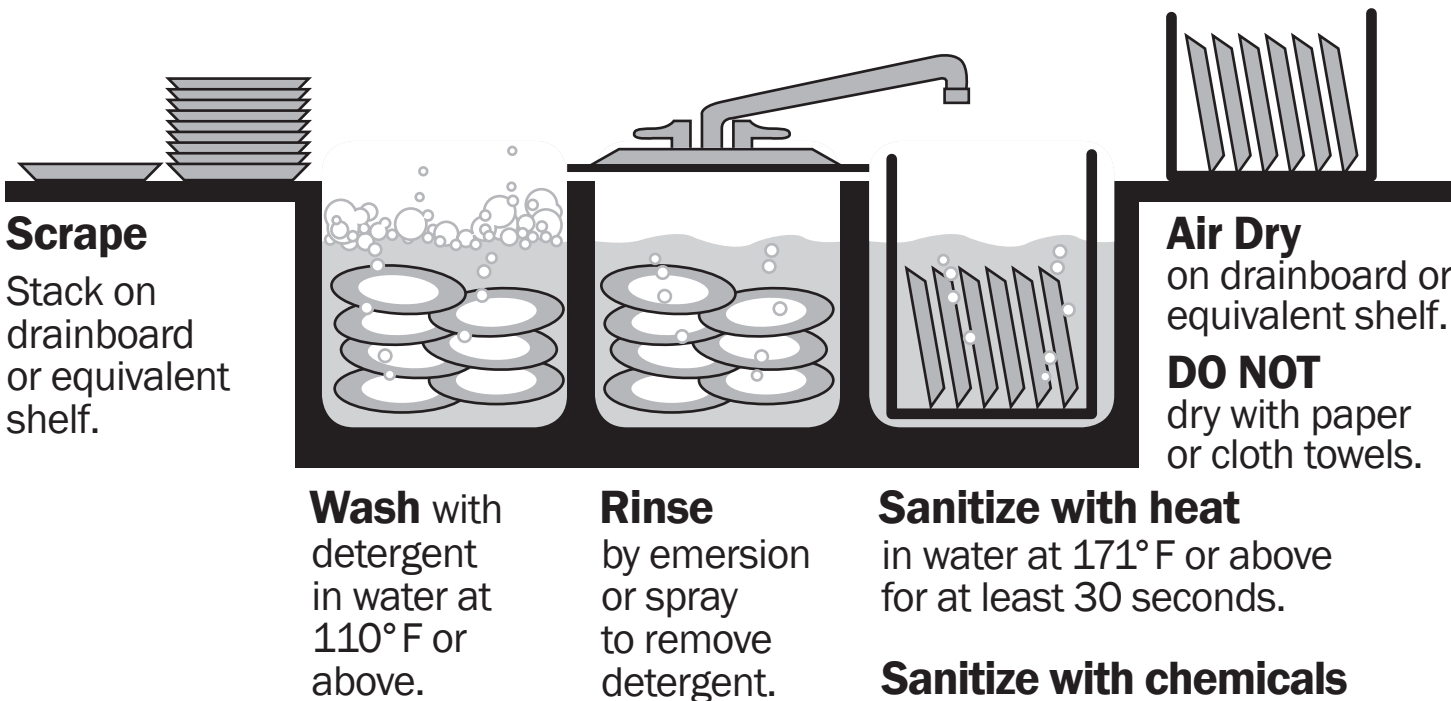


Manual Warewashing Procedure

2009 Food Code Chapter 4



Scrape
Stack on drainboard or equivalent shelf.

Wash with detergent in water at 110° F or above.

Rinse by emersion or spray to remove detergent.

Sanitize with heat in water at 171° F or above for at least 30 seconds.

Sanitize with chemicals

- **Chlorine** — 50-100 ppm for at least 10 seconds
- **Quaternary ammonium compounds** — 150-400 ppm as indicated by the manufacturer's use directions for at least 30 seconds.

Test kit strips to measure parts per million (ppm) are required when using chemicals for sanitizations.

Alternate two-step method for kitchenware such as prep counters and slicers



Disassemble as necessary.

Two-step Method

- 1.** Wash using approved detergent sanitizer.
- 2.** Sanitize using separate solution of approved detergent sanitizer.