

DISHWASHING SET-UP

The following procedures are recommended in Temporary Food Establishments for washing multi-use eating and drinking utensils by hand.

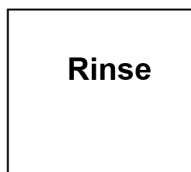
Use three (3) vats such as small washtubs or a three-compartment sink.

1. The first vat is used for washing items with hot water and a suitable soap or detergent.
2. The second is used for rinsing in hot water.
3. The third is filled with chlorine solution made of 1 teaspoon per gallon of water. (Liquid unscented bleach, Clorox, Purex, or their equivalents are acceptable compounds.)

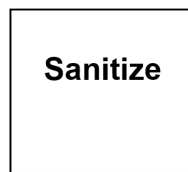
Air-dry all sanitized items. DO NOT dry with a towel.



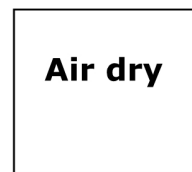
**DETERGENT AND
WATER**



FRESH WATER



**50 PPM CHLORINE
1 TEASPOON/GAL
WATER**



**DRYING RACK OR
TABLE**

NOTE: Dumping wastewater on the ground or in a storm drain is prohibited.

**Method of wastewater disposal must be approved by
Central District Health Department.**