

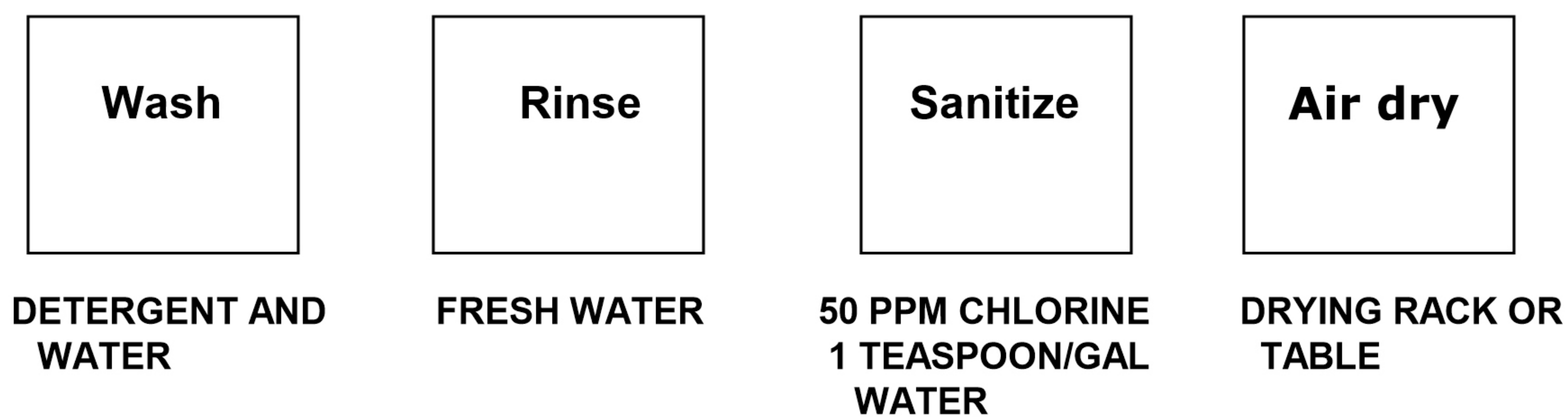
# DISHWASHING SET-UP

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.**



**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.**

## FOOD TEMPERATURES

- Cooking - 165° or hotter
- Hot Holding - 135° or hotter
- Cold Holding - 41° or colder

## TRASH CONTAINERS

- For booth use. Located on public side of the booth.