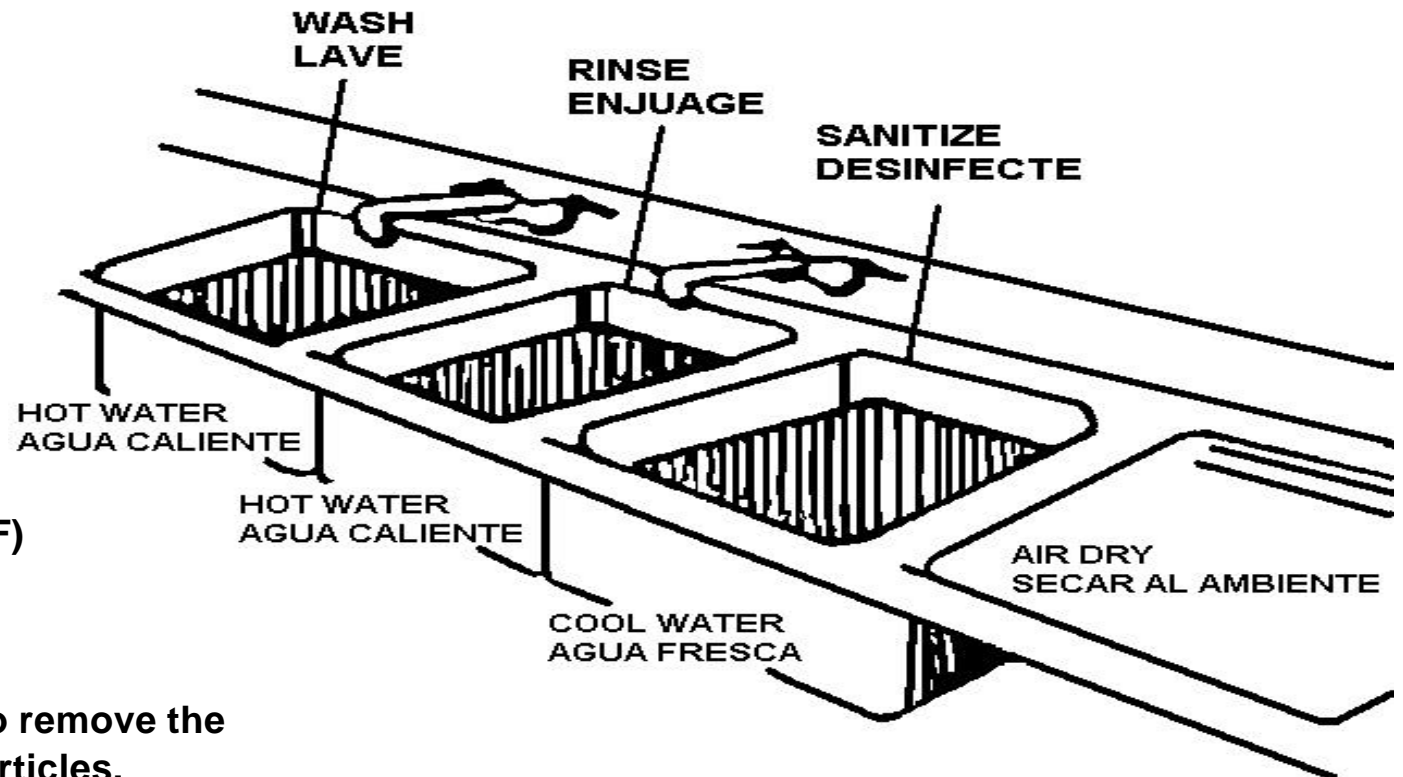


THREE BAY SINK



1. **PRESCRAPE** all utensils.
2. **WASH** in hot water (approximately 110°F-125°F) containing a detergent until visually clean.
3. **RINSE** in clean hot water to remove the soap film and remaining particles.
4. **SANITIZE** in cool water (approximately 75°F-100°F) for at least 60 seconds in a sanitizing solution containing an approved chemical sanitizing agent.
5. **AIR DRY** all utensils prior to storing in a clean protective place.

APPROVED CHEMICAL SANITIZER CONCENTRATIONS

CHLORINE	[50-100ppm]
QUATERNARY AMMONIUM	[220ppm]
IODINE	[12.5ppm]