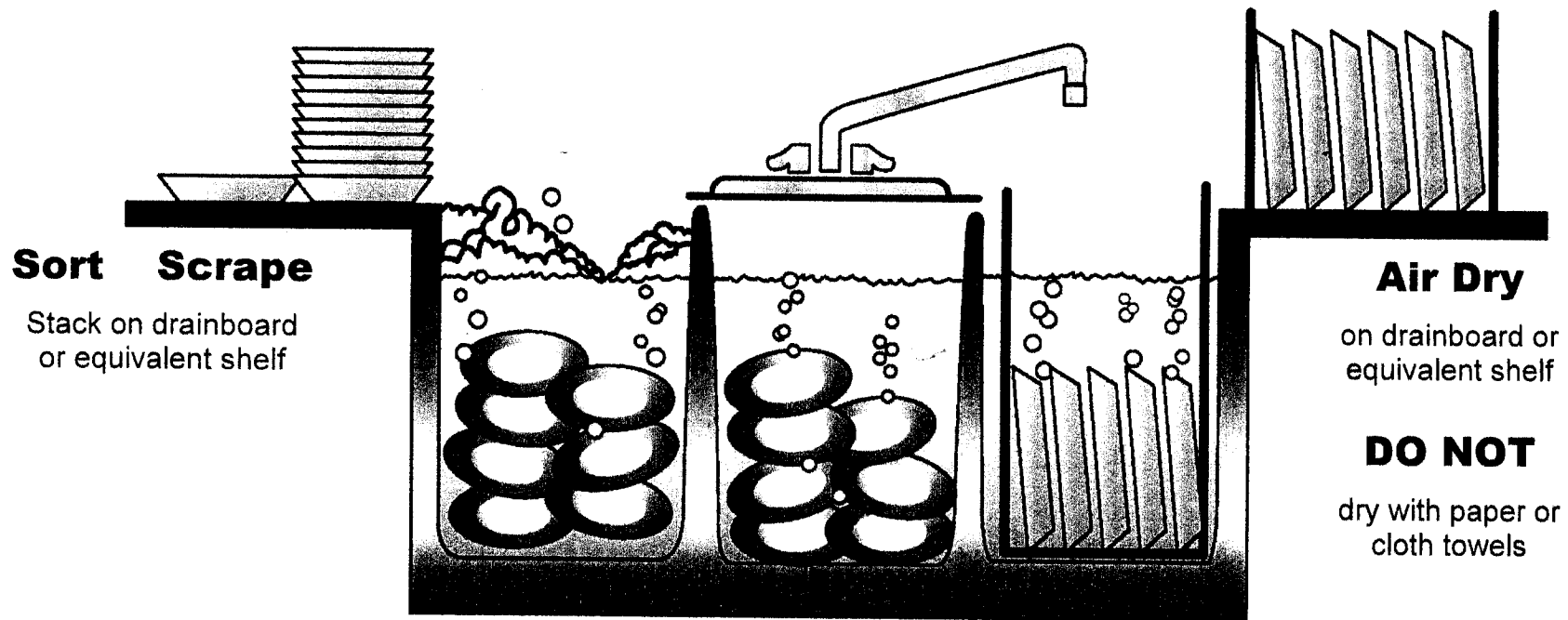


# Manual Dishwashing Procedure



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

**Rinse**  
in clean water  
to remove  
detergent

**Sanitize**  
in water at 171°F or above for at least 30 seconds  
**OR** chemical sanitizer at 75°F or above  
*Most common chemical sanitizers:*  
1. **Chlorine** – 50-100 ppm for at least 7 seconds  
2. **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 sanitization.*

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