Proper Sink Setup

Ohio Uniform Food Safety Code, June 1, 2016, www.ShelbyCountyHealthDept.org

# 1 – Preclean by scraping food debris into garbage (presoaking may be necessary)
# 2 – Wash in first sink with detergent and water \( \geq 110°F \) (to remove food residue)
# 3 – Rinse in second sink with clear, warm water (to remove soap residue from item)
# 4 – Sanitize in third sink with sanitizer* & water \( \geq 75°F \) (to give antimicrobial coating)
# 5 – Air Dry inverted on drying rack (do not cloth dry which would remove sanitizer)

*Sanitizer – Follow label instructions for proper mixing concentrations and contact time

- Iodine : 12.5 – 25 ppm
- Chlorine : 50 – 100 ppm
- Quaternary Ammonium : 200 – 400 ppm

– Use test strips to check the concentration of the sanitizer for proper use