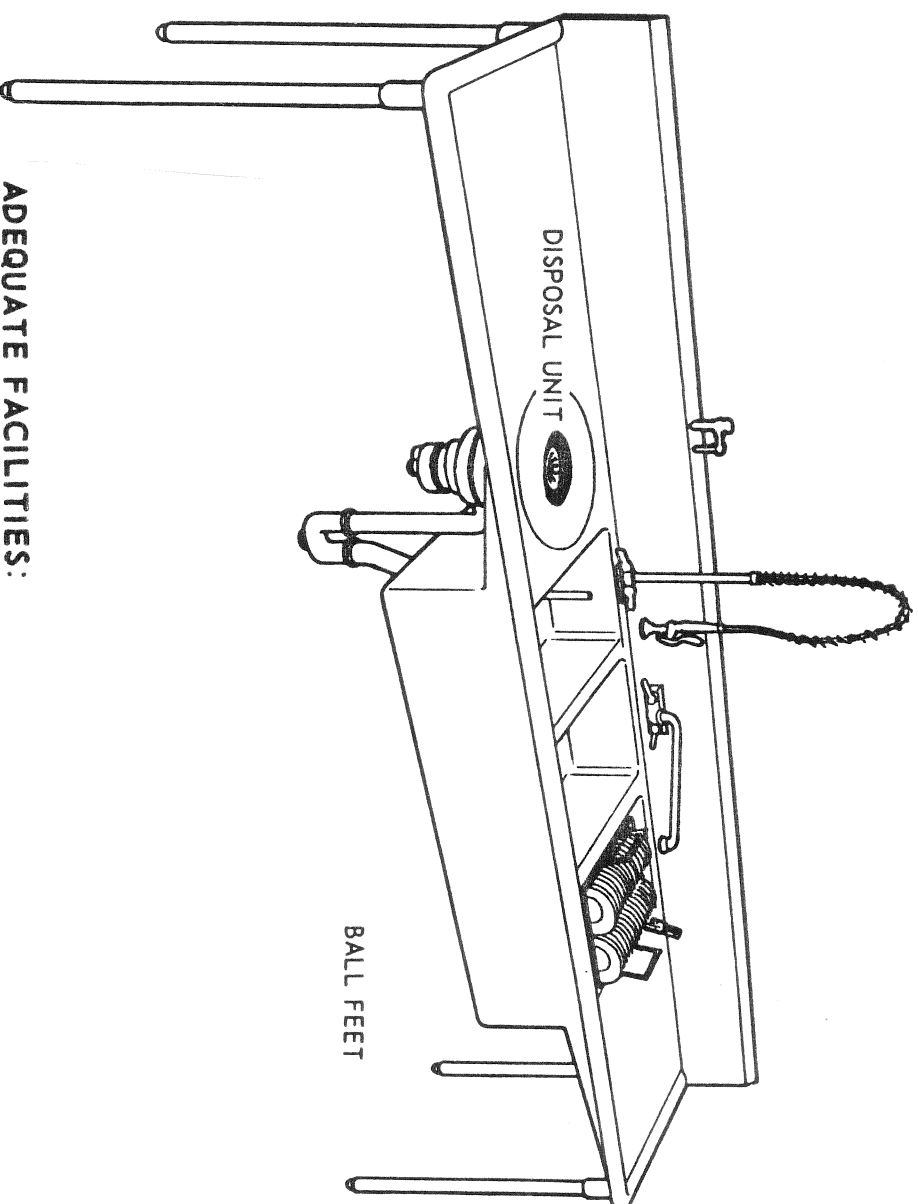


MANUAL DISHWASHING PROCEDURES



ADEQUATE FACILITIES:

1. Adequate soiled dish drain board ahead of disposer.
2. A suitable three-compartment sink, garbage disposal and pre-wash spray arm located adjacent to sink.
3. Adequate drainboard space for clean dishes.
4. A sufficient hot water supply.
5. A washing compound compatible with existing water conditions and the particular chemical sanitizer used , if any
6. Available 220°F. thermometers or chemical test papers.

RECOMMENDED STEPS IN PROCEDURE:

1. Scrape, stack and segregate dishes.
2. Pre-wash dishes and soak silverware.
3. Wash dishes and utensils in sink compartment #1.
 - a. Use the correct cleaning compound.
 - b. Apply friction – using brushes, etc.
4. Rinse in warm water or thoroughly flush in sink compartment #2.
5. Sanitize in sink compartment #3 (use of long-handled baskets is recommended).
 - a. Submerge at least 30 seconds in 170° F. water or
 - b. Submerge at least one minute in approved chemical sanitizer.
6. Allow utensils to air dry.
7. Check for cracked dishes, glasses and stained silver.

CORRECT STORAGE:

1. Invert cups and glasses on trays (do not nest).
2. Store dishes in a clean enclosed area.
3. Segregate silver in suitable containers – keep clean.
4. Do not store glasses or cups on towels.