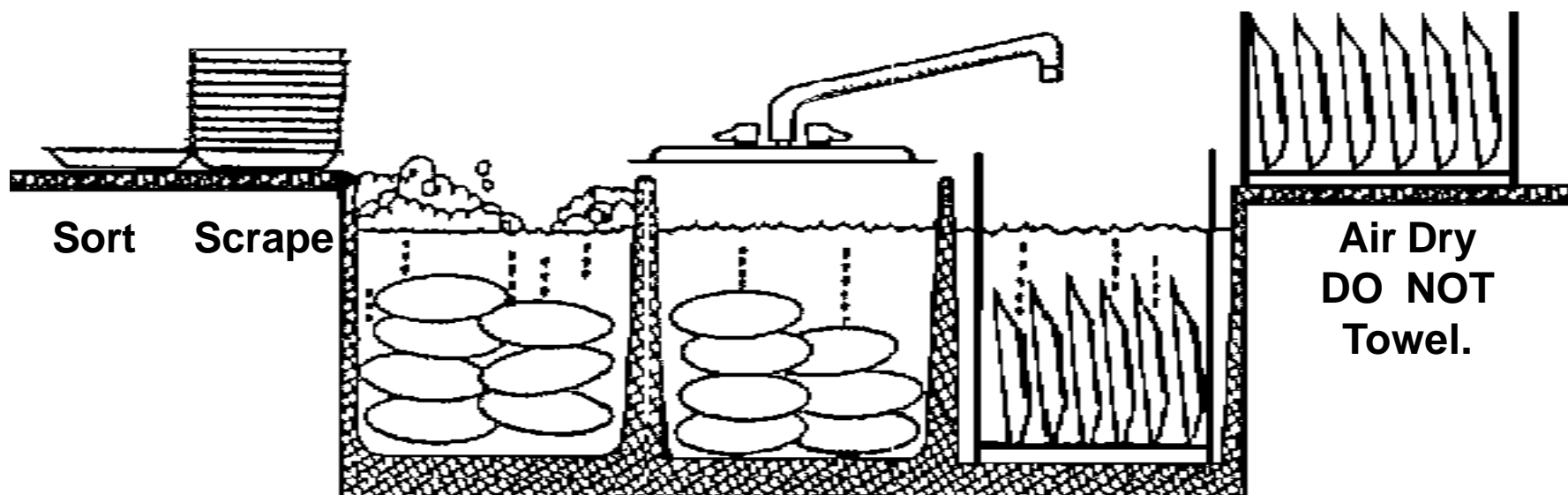


# Manual Dishwashing Procedure



## Wash

with a good  
detergent in  
hot water  
(minimum  
temperature  
of 110°).

## Rinse

in clean  
water  
to  
remove  
detergent.

## Sanitize

in hot water 171°F for at least 30 seconds  
or chemical sanitizer 75° F  
(3 methods):

1. Chlorine - at least 50 ppm for at least 7 seconds
2. Iodine - at least 12.5 ppm for at least 30 seconds
3. Approved equivalents for at least 30 seconds

Test kits to measure the ppm are required when  
chemicals are used for sanitization.

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Also available in Spanish: DBPR Form HR 5025-510