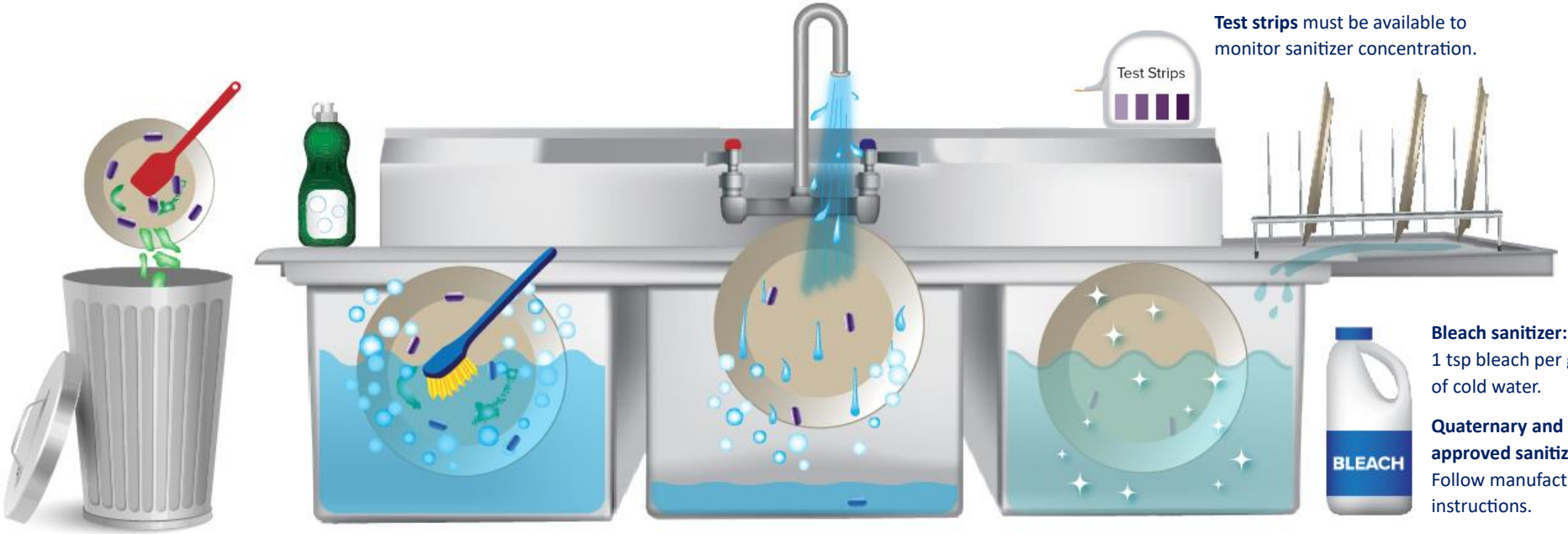
3-Compartment Sink



Test strips must be available to monitor sanitizer concentration.

Bleach sanitizer:
1 tsp bleach per gallon of cold water.

Quaternary and other approved sanitizers:
Follow manufacturer instructions.

1 REMOVE LEFTOVERS
Scrape leftover food off dishes.

2 WASH
Scrub dishes in soapy, hot water. This step removes the food and cleans the dish.

3 RINSE
Rinse dishes in clean, hot water. This step removes the soapy water.

4 SANITIZE
Soak dishes in chemical sanitizing solution. This is the step that kills the germs.

5 DRY DISHES
Always air-dry dishes.

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SNOHOMISH COUNTY HEALTH DEPARTMENT

English 4.15.25