

# Dishwashing

## 5 Steps for Washing Dishes in a Three-Compartment Sink

All steps must be followed in the correct order for the cleaning and sanitizing tasks:



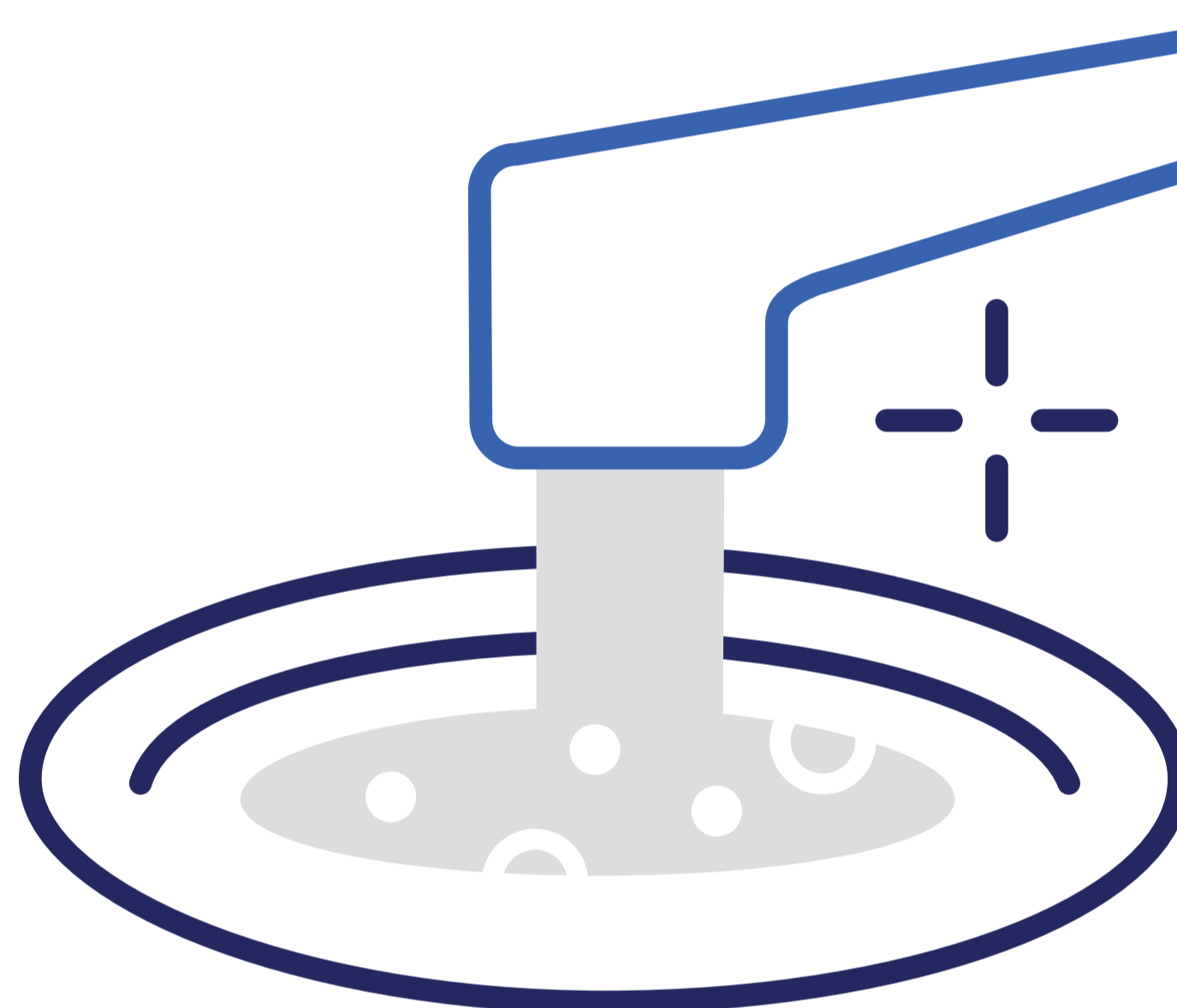
### 1 Scrape food

Manually remove and collect all remaining food debris.



### 2 Wash dishes

Use warm, soapy water (**43°C / 110°F**) and a suitable brush to remove oil and other remaining stains on the dishes and utensils.



### 3 Rinse the dishes

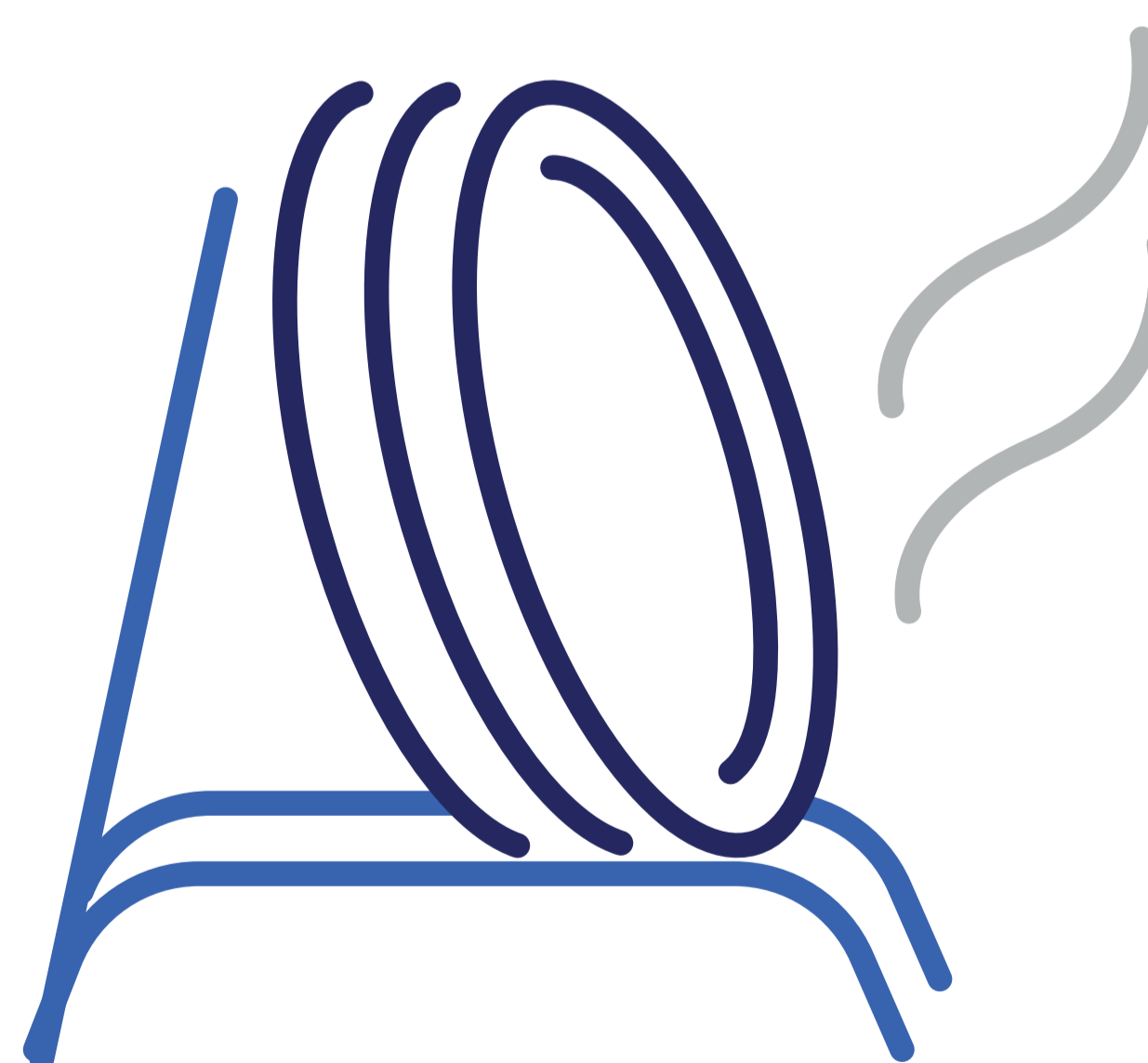
Thoroughly rinse the dishes with warm water to remove the remaining detergent.



### 4 Soak in sanitizer

Collect and soak all rinsed dishes in your chosen sanitizer. Follow the instructions under the label of your sanitizer regarding the correct concentration and contact time.\*

\*Alternatively, use very hot water with a temperature of at least 77°C / 171°F as the sanitizer and soak dishes for a minimum of 30 seconds.



### 5 Air-dry

Stack all sanitized dishes in a dedicated rack and allow them to air-dry naturally.\*

\*Do not use any kind of towel to dry the sanitized dishes as this can cause cross-contamination.