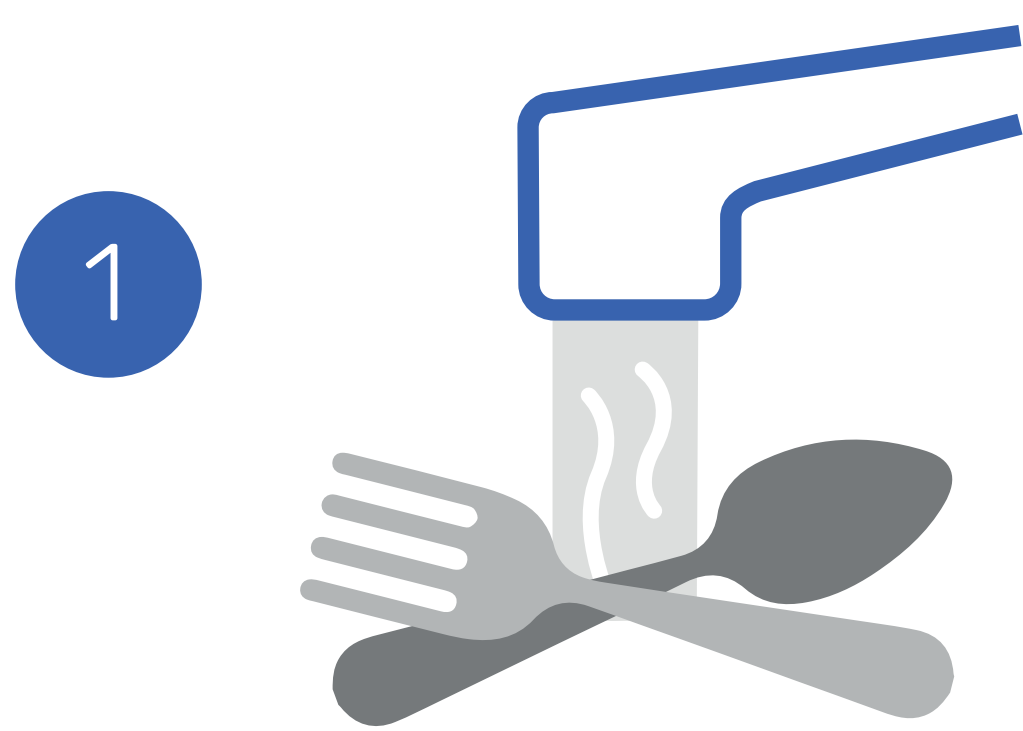


Kitchen utensils

What is the proper method for cleaning and sanitizing dirty utensils?

All kitchen utensils and food contact surfaces must be sanitized using any of the following*:

- **Diluted chlorine solution** (50-200 ppm).
- **Quaternary ammonium salts** (200 ppm).
- **Hot water method** (77°C/170°F for at least 30 seconds).



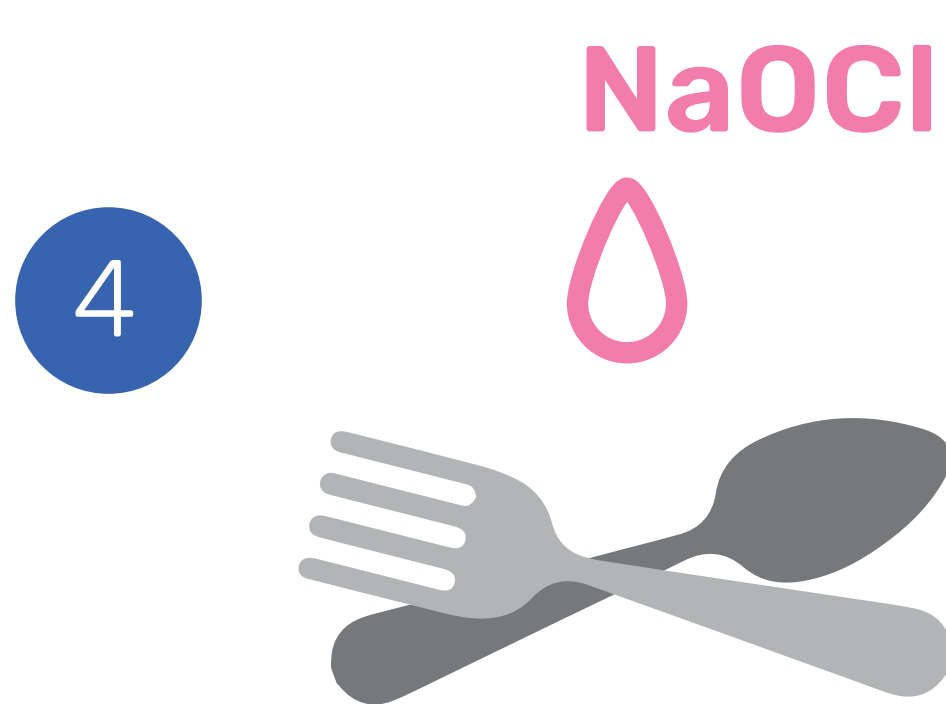
Manually remove leftover food and wash utensils in running water.



Clean utensils using warm, soapy water.



Rinse soap from utensils.



Sanitize according to the recommended procedure of solutions used.



Air dry utensils in a previously sanitized drying rack.

*Cleaning must be done in order of recommended steps.

*Never use a towel to wipe dishes for drying as this increases the risk of contamination.