



Food Safety News
Yavapai County Environmental Health and
The University of Arizona Cooperative Extension



A Food Safety Partnership
Making Yavapai County A Safer Place to Eat
August, 2010
Manual Dishwashing Procedure

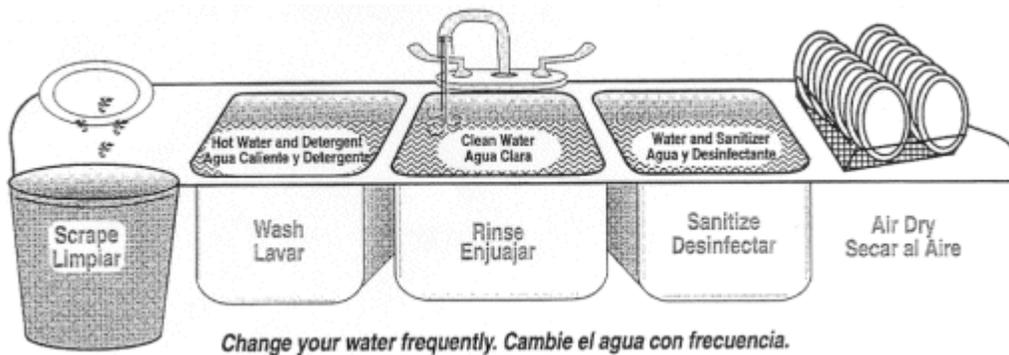
Why is proper dishwashing needed?

Proper dishwashing is an important part of a good sanitation program. Correct manual dishwashing involves five steps:

- Scraping
- Washing
- Rinsing
- Sanitizing
- Air Drying

A sink with a least 3 compartments should be provided for manually washing, rinsing, and sanitizing equipment.

What to do?



What should be used?

Bleach (Chlorine): 50-200 ppm

Iodine: 12.5-25 ppm

Quaternary Ammonium: 200 ppm-400ppm

Concentrations below these levels are not effective and concentrations above these levels can be toxic. To ensure the correct amount, **always read the label directions** and use test strips to check the concentrations. Temperatures for the solutions need to follow the manufacturer's directions and can vary due to water hardness and pH levels.

UPCOMING FOOD SAFETY MANAGER CLASSES

English Classes in Prescott- Sept. 7, Oct. 4, Nov. 1, Dec. 6 at UA Cooperative Extension, 840 Rodeo Dr., Bldg. C

English Classes in Cottonwood-Sept. 15, Oct. 13, Nov. 10, Dec. 13 at County Annex Bldg., 10 S. 6th St., 2nd floor-Verde Room
Call 928-445-6590 x221 to register or download the registration form from our Web site at: cals.arizona.edu/Yavapai

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