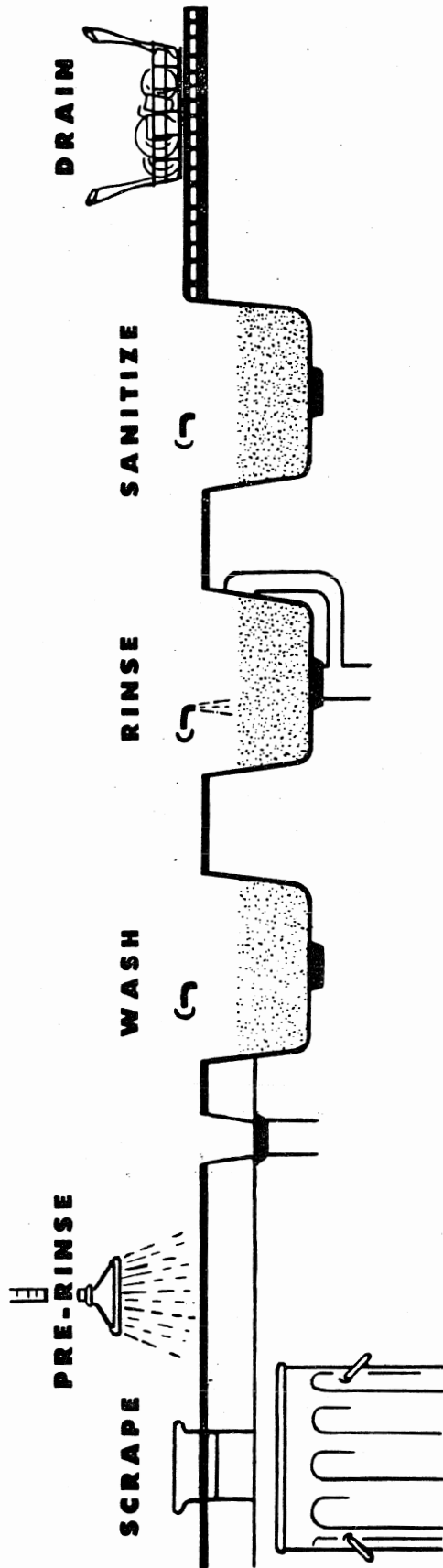


Approved Method for Hand Washing Dishes and Utensils



1. SCRAPE AND PRE-RINSE with warm water from a spray type nozzle all dishes and utensils promptly before food can dry on them. Keeps the wash water free of large food particles. Loosens dried-on foods. Reduces stains on dishes. Saves detergent.

2. WASH in first compartment with warm water at 110° - 120°F using a good washing compound, brush, and "elbow grease." Washing compound does not sanitize utensils.

3. RINSE utensils in second compartment by immersion in clean, warm water. Washing compound is rinsed off. Change the rinse water frequently. Do not rinse dishes in dirty water.

4. SANITIZE utensils in 3rd compartment by use of hot water or a chemical sanitizer. Rinse utensils, making use of a long handled wire basket, in clean hot water at a temperature of at least 170° for no less than a ½ minute. Auxiliary heat is necessary. An alternate method is utensil immersion for at least one minute in a sanitizing solution containing at least 50 ppm available chlorine at a temperature of at least 75°.

5. DRAIN AND AIR DRY. Do not towel. Towing re-contaminates utensils. Store utensils, glasses and cups (inverted) in a clean, dry place.