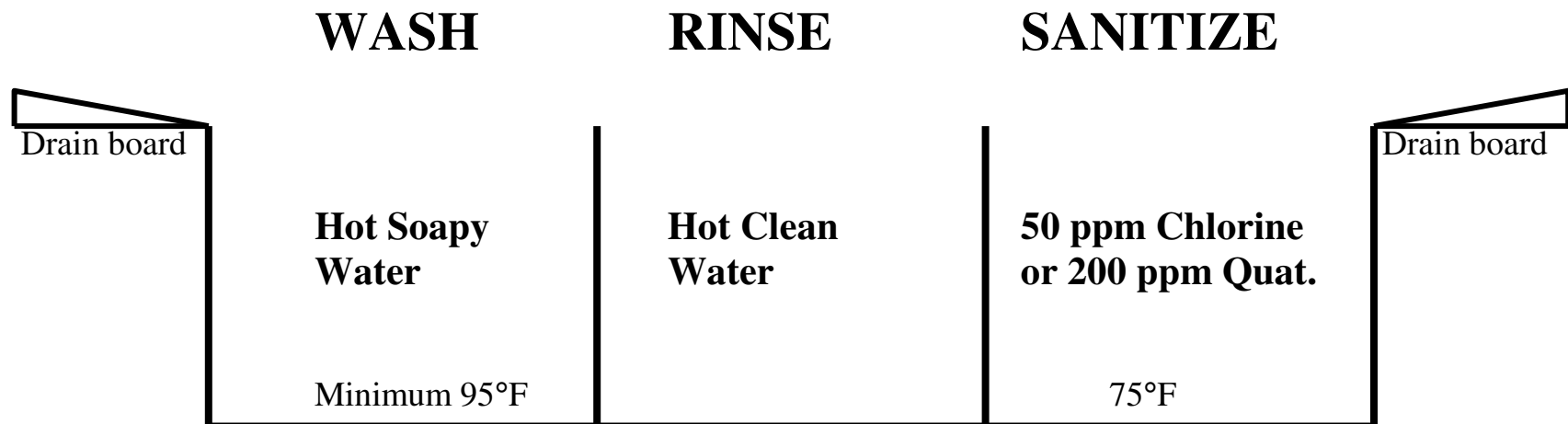


Proper Three-Compartment Sink Wash Sequence and Procedure

- Clean and sanitize all compartments and drain boards **before** each use.
 - Do not wash **mops** and/or **hands** in the three-compartment sink.
 - Do not wash utensils and prep food in sinks at the same time.

Soiled Utensils

Clean Utensils



- Immerse washed and rinsed utensils in sanitizer for one minute.
- **Air Dry** clean items before storage or use. **Do not towel dry.**
- Check or change sanitizer often. Chlorine will evaporate over time.
- Have proper chemical test kits available.



800-222-5537