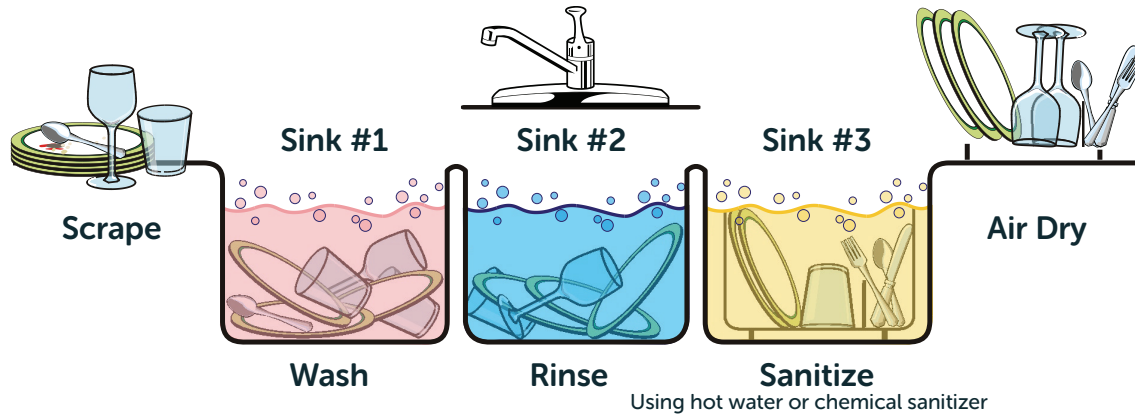


DISHWASHING

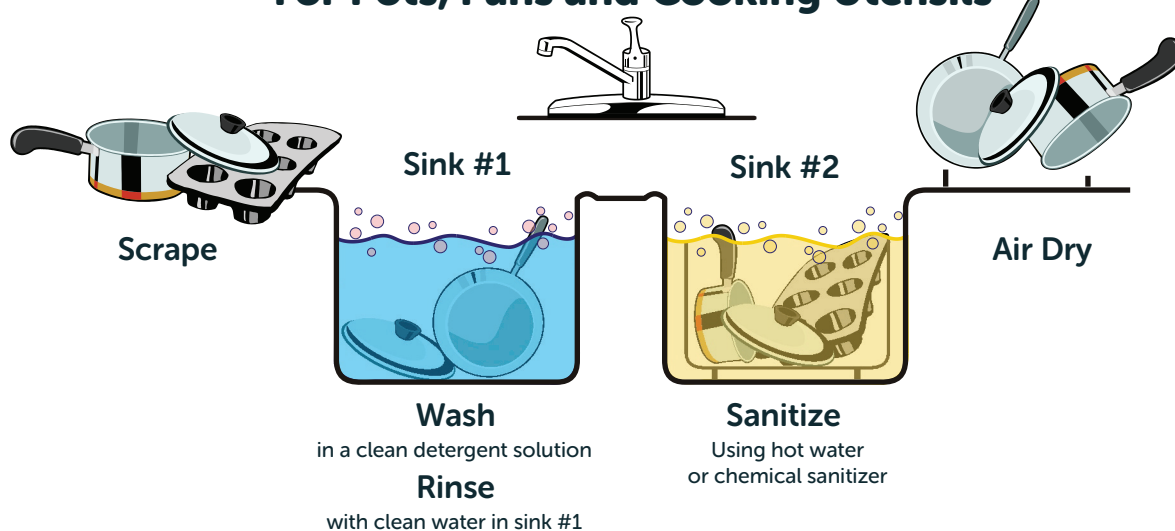
Dishwashing: 3 sink method

For Multiservice Articles



Dishwashing: 2 sink method

For Pots, Pans and Cooking Utensils



Sanitize using hot water:

- Immerse (dunk) dishes in hot water (77°C) for 45 seconds

OR

Sanitize using chemical sanitizers:

- Make sure water temperature is 24°C (74°F).
- Sanitize for 45 seconds.
- NEVER mix chemicals. Combining chemicals is toxic!
- Use one of the following chemical sanitizers, and measure it correctly!
 - Chlorine ("bleach"): 100 ppm (mix 1 ml (1/4 teaspoon) to 500mL (2 cups of water)
 - Iodine: 25 ppm follow the manufacturer's instructions
 - Quaternary Ammonium ("Quats"): 200 ppm follow the manufacturer's instructions
- Check the concentration of the chemicals using test strips