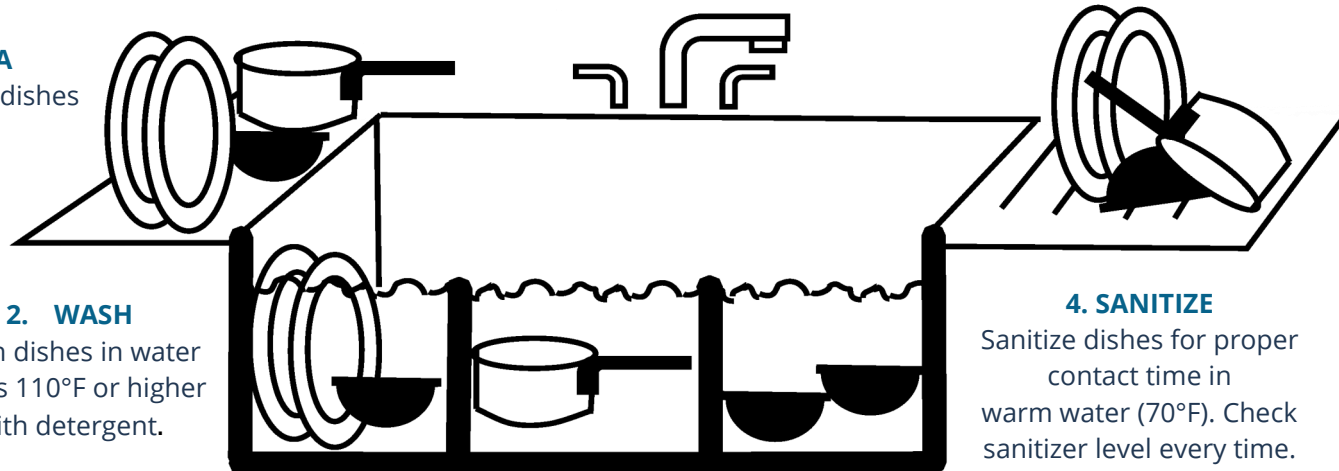




MANUAL DISH-WASHING PROCEDURE

1. DIRTY DISH AREA

Scrape food debris from dishes into the trash.



2. WASH

Wash dishes in water that is 110°F or higher with detergent.

4. SANITIZE

Sanitize dishes for proper contact time in warm water (70°F). Check sanitizer level every time.

5. Air-Dry

Air-dry all dishware. Never use cloth or paper towels!

3. RINSE

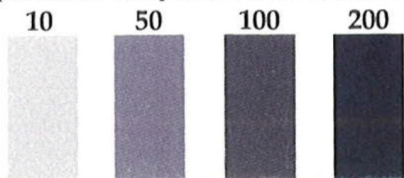
Rinse dishes in running water, or by submerging in clean water.

Proper Sanitizer Use

Sanitizer must be used with warm water only (70°F). Fill sink with water first, then add the sanitizer. Check the level of sanitizer using matching test strips every time dishwashing is done.

CHLORINE

Dip and Remove. Blot immediately with paper towel. Compare to Color Chart at Once.

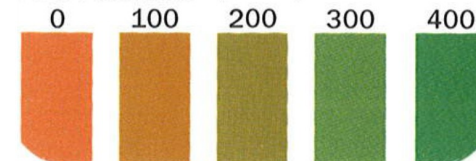


The safe level is **50-100 ppm.**

QUATERNARY AMMONIA

Immerse for 10 seconds. Compare when wet.

Parts Per Million Exp Dec 1, 2017 Lot 233615



The safe level is **200-400 ppm.**

OAC 3717-1-4.4-4.8

