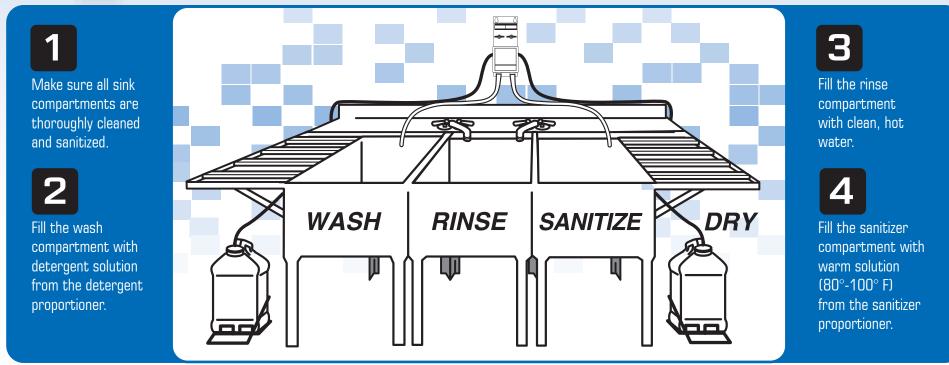
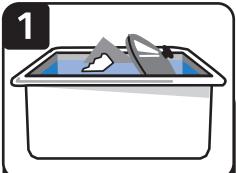
Triple Sink Procedures

FOOD SERVICE SANITATION

SINK PREPARATION



WASHING AND SANITIZING

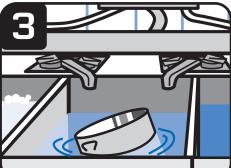


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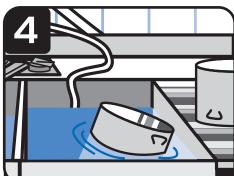
If necessary, scrape and presoak heavily soiled items in a detergentfilled lug before washing.



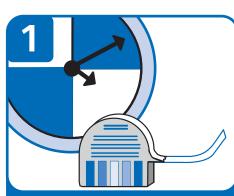
Wash all lightly soiled items first heavily soiled items last. Refill wash sink when foam dissipates.



Rinse all items in middle compartment. Refill when water becomes dirty.



Sanitize all items by allowing at least 2 minutes of contact time. Drain and refill sanitizer when solution tests below 200 PPM.









Check sanitizer solution frequently (at least 4 times a day).

Immerse proper test strip in sanitizer solution for (10) seconds.

Compare the wet test strip to the color chart located on the test strip case.

Solution strength should be 200 PPM.

TWO-COMPARTMENT SINK METHOD

- Working left to right or vice versa, preclean all items. Fill one compartment with detergent solution.
- Fill the adjoining compartment with sanitizer solution.
- Wash items; rinse with warm water running slowly into the compartment with the detergent solution (change solution as needed).
- Fully immerse cleaned items in the sanitizer solution for at least 2 minutes. Remove and place on clean surface to air dry.



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