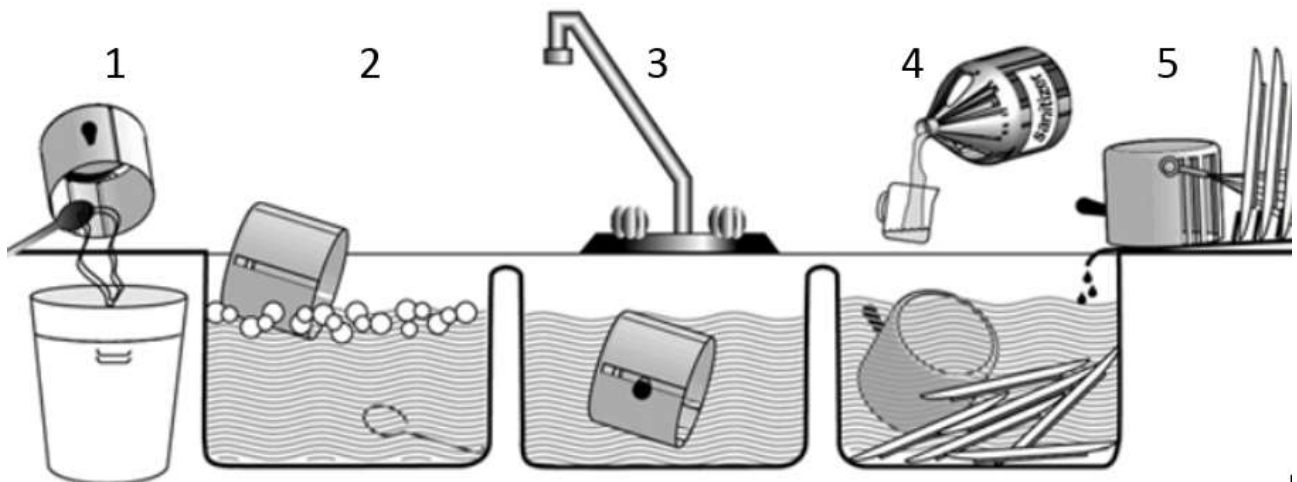


Warewashing

1. SCRAPE food from utensils.
2. WASH in clean soapy water.
3. RINSE in clean warm water.
4. SANITIZE for at least 10 seconds.
5. AIR DRY utensils.



Sanitizer

Chlorine

Quaternary Ammonia

Iodine

Temperature

Concentrations

50-100 ppm.

200 ppm or as specified by the manufacture

12.5 - 25 ppm

160° F at surface of utensil

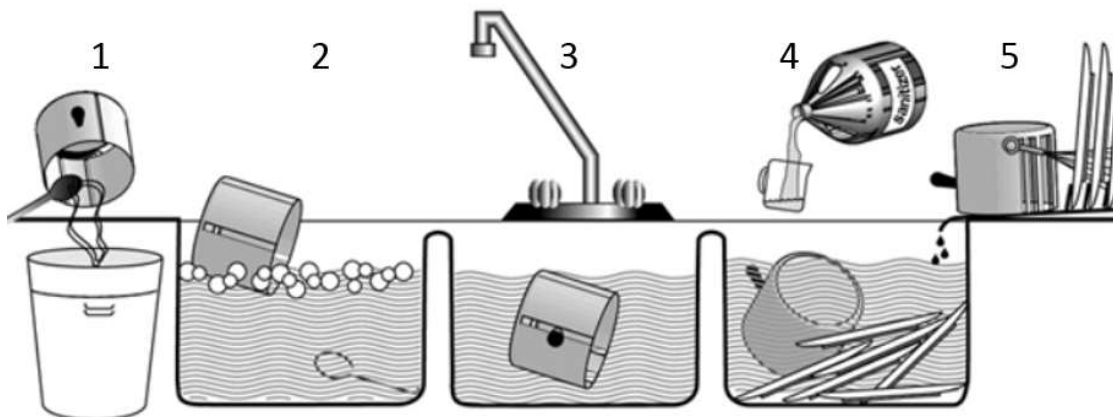
LOGS AVAILABLE FOR THIS TOPIC

<https://crchd.com/food-safety-logs>



Procedimiento adecuado para lavar platos a mano

1. RASPE los alimentos de los utensilios.
2. LAVE en agua limpia y jabonosa.
3. ENJUAGUE en agua limpia y tibia.
4. ESTERILICE por lo menos de diez segundos.
5. SEQUE AL AIRE los utensilios.



Sanitizer

Chlorine
Quaternary Ammonia
Iodine
Temperature

Concentrations

50-100 ppm.
200 ppm or as specified by the manufacture
12.5 - 25 ppm
160° F at surface of utensil

