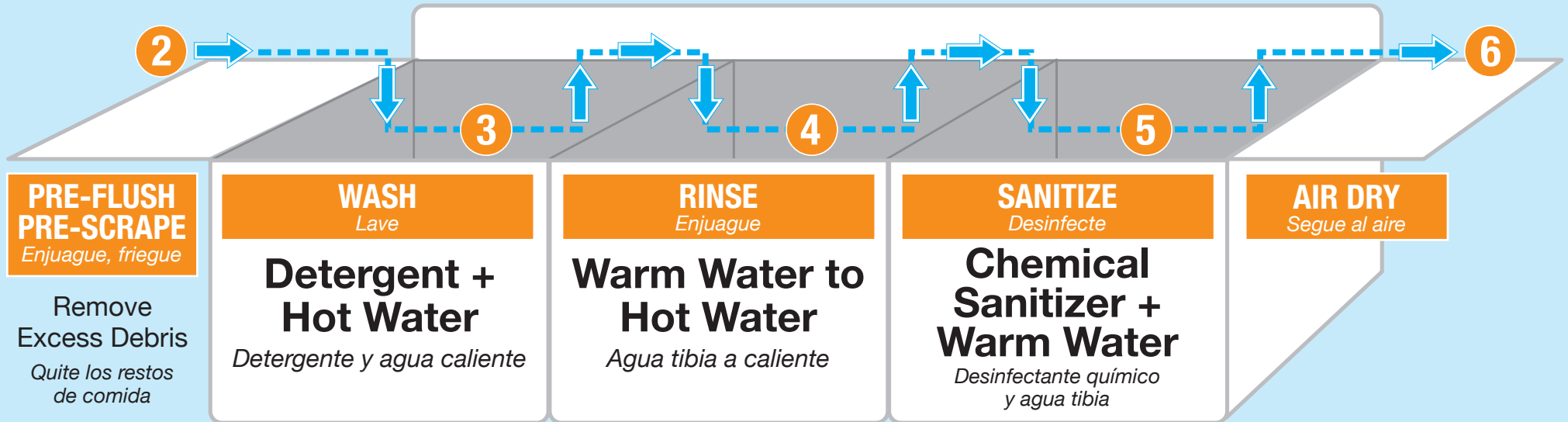


Hand Dishwashing (Chemical Sanitizing)

Pasos para lavar la vajilla a mano (limpiar con químicos)

1 Clean and Sanitize Sinks and Drainboards

Limpie y desinfecte los fregaderos y los escurreplatos



**PRE-FLUSH
PRE-SCRAPE**
Enjuague, friegue

Remove
Excess Debris
*Quite los restos
de comida*

WASH
Lave

**Detergent +
Hot Water**
Detergente y agua caliente

RINSE
Enjuague

**Warm Water to
Hot Water**
Agua tibia a caliente

SANITIZE
Desinfecte

**Chemical
Sanitizer +
Warm Water**
*Desinfectante químico
y agua tibia*

AIR DRY
Segue al aire



South Carolina Department of Health
and Environmental Control

*Promoting and protecting the health of
the public and the environment*

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5 Sanitize

Desinfecte

Chemical Sanitizer + Warm Water

Desinfectante químico y agua tibia

Chemical Type
Tipo de químico

Approved Concentration
Concentraciones aprobadas

**(Water temperature
equal to at least 75° F)**

*(la temperatura debe estar a
o al menos a 75 grados F)*

Chlorine (<i>Cloro</i>).....	50 to 200 ppm
Quaternary Ammonia (QUAT) (<i>Amoniaco</i>).....	200 to 400 ppm
Iodine (<i>Yodo</i>).....	12.5 to 25 ppm

Follow chemical manufacturer's instructions. *Siga las instrucciones en el paquete.*

ppm = parts per million (ppm = partes por millón)