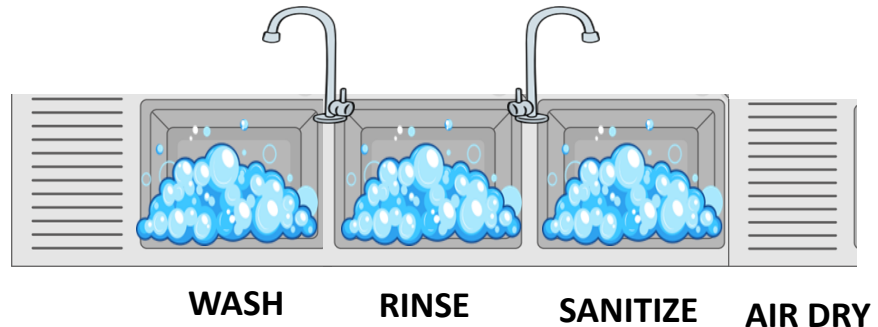


# SANITIZING EQUIPMENT & UTENSILS

## Proper Steps to Manually WASH, RINSE & SANITIZE EQUIPMENT and UTENSILS

1. Scrape or pre-soak dishes.
2. **WASH** in water at least 110 °F with a good detergent. Change water as often as necessary .
3. **RINSE** thoroughly in clean hot water after washing to remove cleaners and abrasives.
4. **SANITIZE** in warm, 75 °F water with sanitizer for one minute.\* Use a test kit to monitor proper strength of solutions.
5. **AIR DRY**. Sanitizer contact time is important. **DO NOT** towel dry.



## Remember, Equipment And Utensils CAN NOT Be Sanitized Unless They Are Properly Cleaned!

*\*Sanitize by completely immersing utensils for one minute in warm, 75°F water containing at least 50 ppm available chlorine or at least 12.5 ppm available iodine. Quaternary ammonium sanitizers, which are especially effective in hard water, and other chemical sanitizers must be used according to the directions on the container. The pH, temperature and hardness of the final rinse water may affect the concentration and contact time required for the sanitizer. Follow the directions on the container.*



**LASALLE COUNTY  
HEALTH DEPARTMENT**  
717 E ETNA ROAD  
OTTAWA, IL 61350  
815/433-3366

[environmentalhealth@lasallecountyil.gov](mailto:environmentalhealth@lasallecountyil.gov)