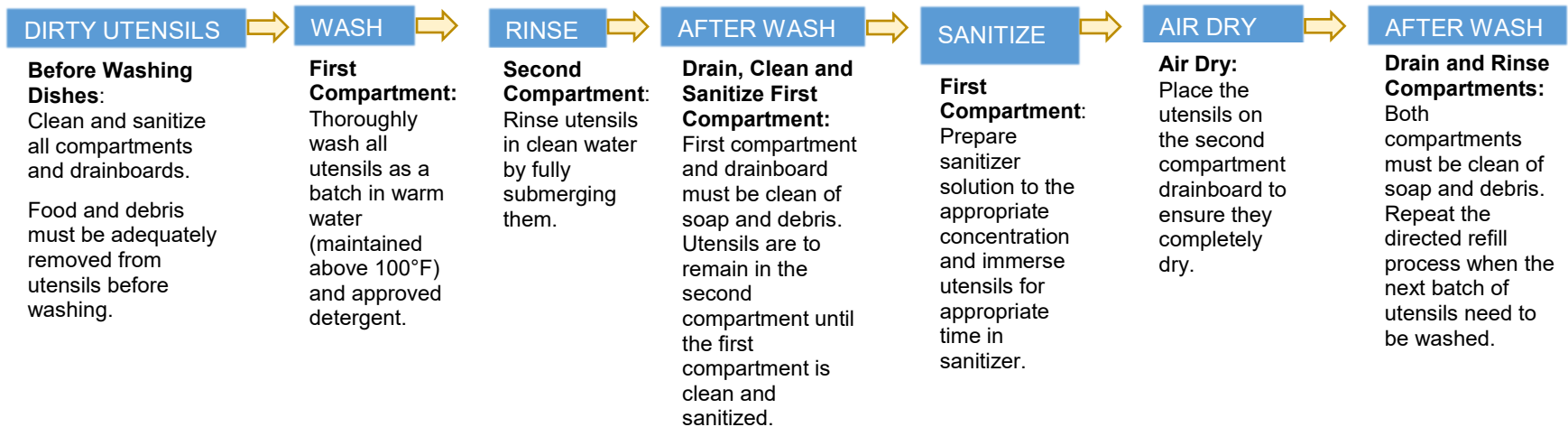
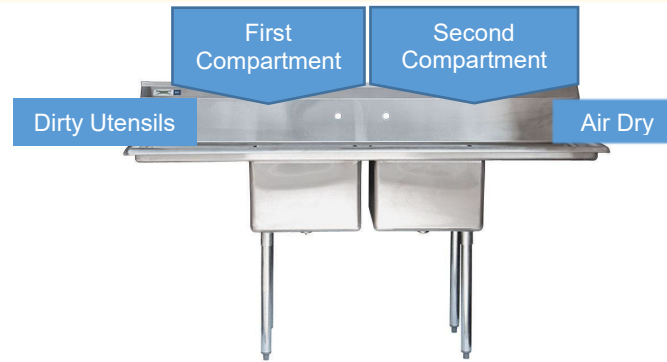


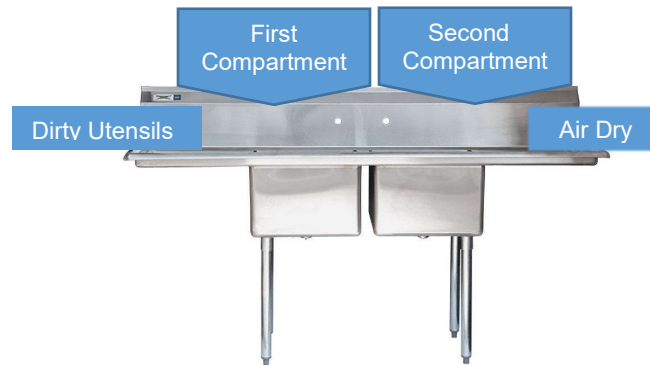
PROPER STEPS FOR BATCH WASHING UTENSILS

A two-compartment sink can be used for warewashing if the operator limits warewashing to batch operations for cleaning and sanitizing utensils (e.g. cleanup at the end of the shift).

METHOD WITHOUT COMBINED DETERGENT/SANITIZER



METHOD WITH COMBINED DETERGENT/SANITIZER



DIRTY UTENSILS

Before Washing Dishes:

Clean and sanitize all compartments and drainboards.

Food and debris must be adequately removed from utensils before washing.

WASH

First Compartment:

Before use, immediately fill first compartment with approved combined detergent/sanitizing solutions, in accordance with the manufacturer's instructions*.

Thoroughly wash all utensils as a batch in first compartment.

SANITIZE

Second Compartment:

Before use, immediately fill second compartment with approved combined detergent/sanitizing solutions, in accordance with the manufacturer's instructions*.

Thoroughly sanitize utensils in second compartment according to the manufacturer's instructions.

AIR DRY

Air Dry:

Place the utensils on the second compartment drainboard to ensure they completely dry.

AFTER WASH

Drain and Rinse Compartments:

Both compartments must be clean of soap and debris. Repeat the directed refill process when the next batch of utensils need to be washed.

This is to be done when there is no distinct water rinse between the washing and sanitizing steps.

*A combined detergent sanitizer is an approved formulation that contains both the detergent and the active sanitizer at the same time.

NOTE: A two-compartment sink must **not** be used for batch washing operations:

- Where cleaning and sanitizing solutions are used for a continuous or intermittent flow of utensils in an ongoing warewashing process.
- If dirty utensil storage interferes with any other food safety requirements or if enough clean utensils are not available for operation between batches.

Call or Text Environmental Health Services at 800.442.2283

