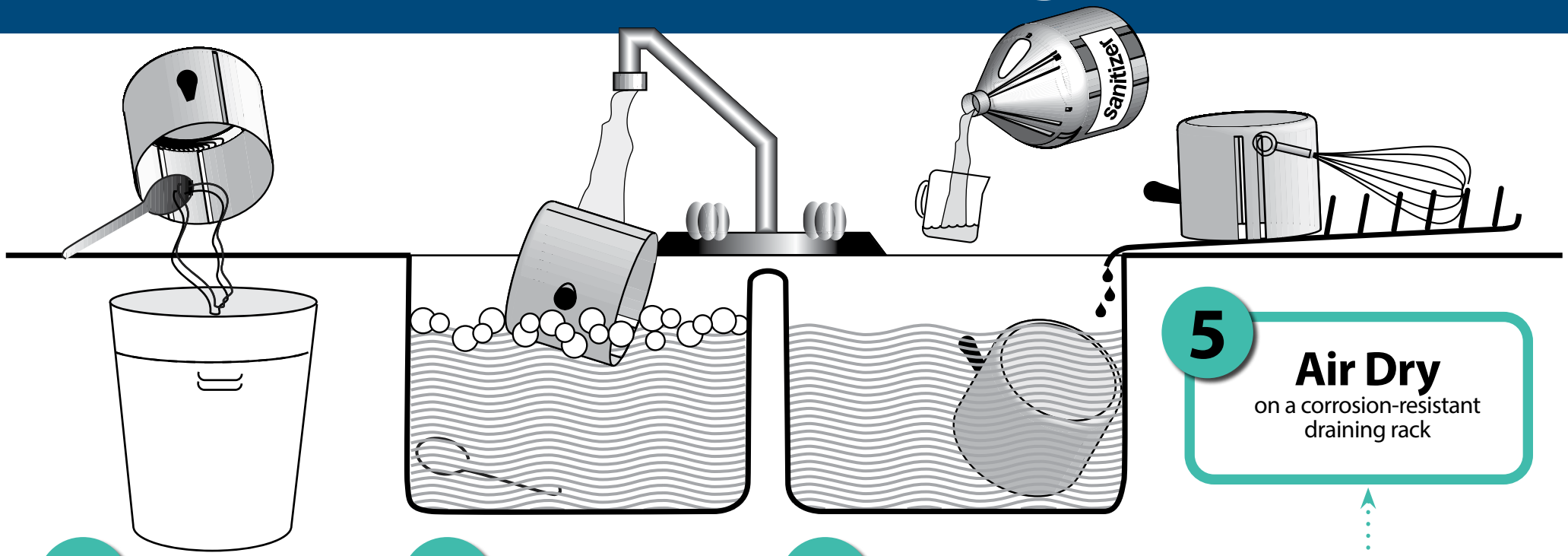
2 Sink Utensil Washing Method



1 Scrape
food from utensils and pots

2 Wash
in clean, hot, soapy water

3 Rinse
under warm running water

4 Sanitize

- Clean water 77°C (170°F) for 45 seconds
- Chlorine solution at 100 ppm (½ tsp per litre) in water at 24°C (75°F) for 45 seconds
- Quaternary ammonium at 200 ppm in water at 24°C (75°F) for 45 seconds
- Iodine at 25 ppm in water at 24°C (75°F) for 45 seconds

5 Air Dry
on a corrosion-resistant draining rack

DURHAM REGION HEALTH DEPARTMENT

Durham Health Connection Line | 905-668-2020 or 1-800-841-2729 | **durham.ca/foodsafety**

If you require this information in an accessible format, contact 905-668-2020 or 1-800-841-2729

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