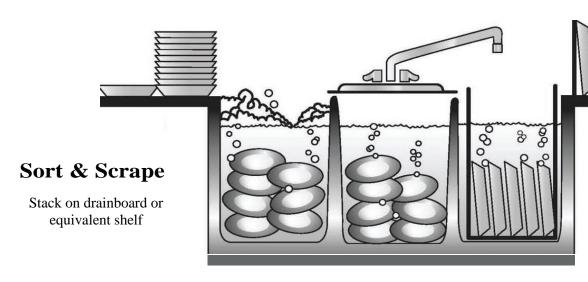
Florida Department of Agriculture and Consumer Services **Division of Food Safety**

DISHWASHING PROCEDURES - MANUAL



Wash

with detergent in water at 110°F or above

Rinse

in clean water to remove detergent

Air Dry

on drainboard or equivalent shelf

DO NOT

Dry with paper or cloth towels

Sanitize

in water at 171°F or above for at least 30 seconds

OR chemical sanitizer at 75°F or above

Most common chemical sanitizer:

- 1. **Chlorine** 50-100 ppm for at least 7 seconds
- 2. Quaternary ammonium compounds 150-400 ppm as indicated by the manufacturer's use directions for at least 30 seconds

Division of Food Safety 850-245-5520

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