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Manual Warewashing

Warewashing is an important part of the cleaning process in a food facility. Bacteria are not always killed with soap and water. Therefore, all kitchen wares such as dishes, utensils, and multi-use cooking equipment (pots, pans, cooking utensils) must be washed, rinsed, and sanitized before use. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils.



Warewashing is a three-part process.

Wash: the dish or utensil with hot water (100°F minimum) and soap in the first sink

Rinse: off the soap residue with clear water in the second sink

Sanitize: in the third sink by soaking kitchen wares in an approved sanitizer and then allow to air dry

Use one of the approved sanitizers:

Sanitizer	Required Concentration	Minimum Contact Time
Chlorine bleach	100 ppm	30 seconds
Quaternary ammonia	200 ppm	60 seconds
Iodine	25 ppm	60 seconds