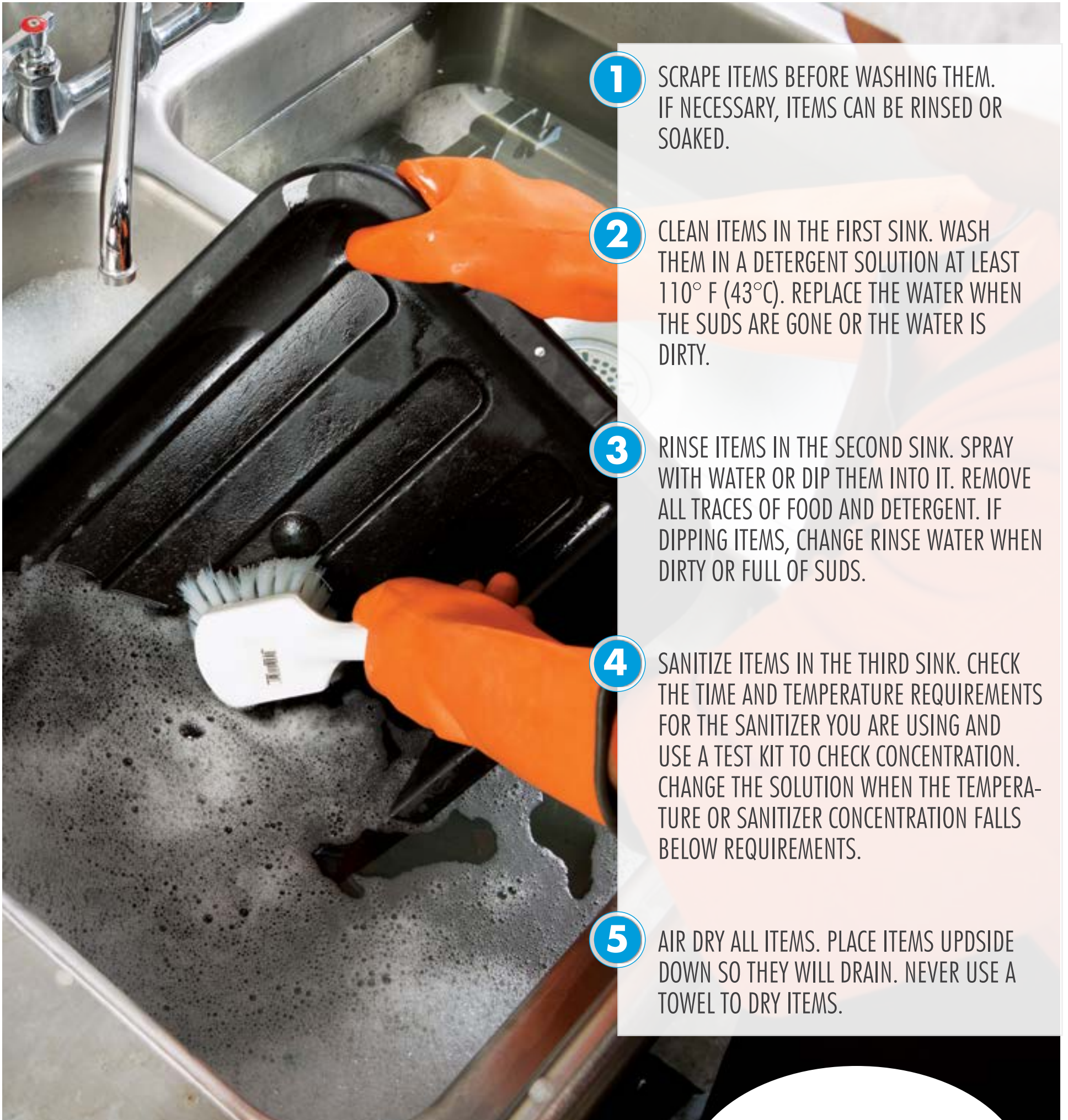


# HOW TO: Clean & Sanitize in a Three-Compartment Sink

Before you clean and sanitize items in a three-compartment sink, make sure that you clean and sanitize each sink and drainboard. Next, follow the 5 steps for cleaning and sanitizing in a three-compartment sink.



**1** SCRAPE ITEMS BEFORE WASHING THEM. IF NECESSARY, ITEMS CAN BE RINSED OR SOAKED.

**2** CLEAN ITEMS IN THE FIRST SINK. WASH THEM IN A DETERGENT SOLUTION AT LEAST 110° F (43°C). REPLACE THE WATER WHEN THE SUDS ARE GONE OR THE WATER IS DIRTY.

**3** RINSE ITEMS IN THE SECOND SINK. SPRAY WITH WATER OR DIP THEM INTO IT. REMOVE ALL TRACES OF FOOD AND DETERGENT. IF DIPPING ITEMS, CHANGE RINSE WATER WHEN DIRTY OR FULL OF SUDS.

**4** SANITIZE ITEMS IN THE THIRD SINK. CHECK THE TIME AND TEMPERATURE REQUIREMENTS FOR THE SANITIZER YOU ARE USING AND USE A TEST KIT TO CHECK CONCENTRATION. CHANGE THE SOLUTION WHEN THE TEMPERATURE OR SANITIZER CONCENTRATION FALLS BELOW REQUIREMENTS.

**5** AIR DRY ALL ITEMS. PLACE ITEMS UPSIDE DOWN SO THEY WILL DRAIN. NEVER USE A TOWEL TO DRY ITEMS.

For more information and resources on food safety, visit:  
[foodsafetyfocus.com](https://foodsafetyfocus.com)

