



3 Sink Basin Dishwashing



IMPORTANT:

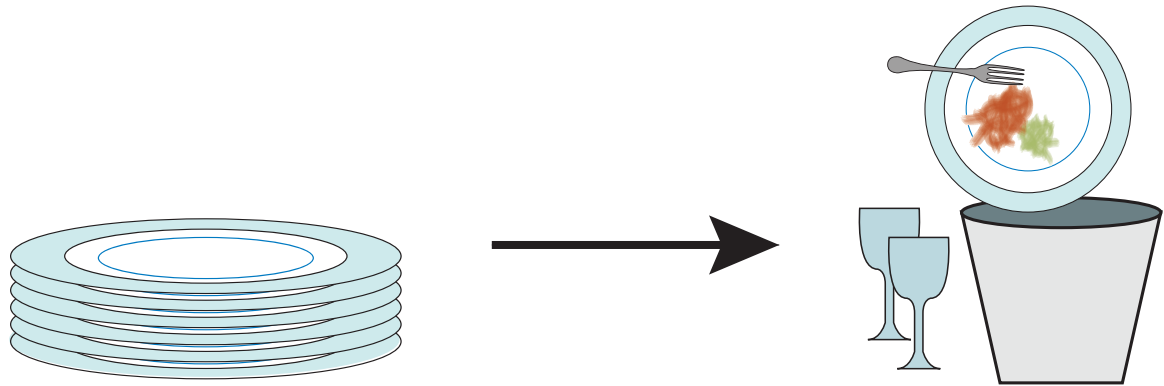
Use and wear protective equipment or clothing required by the employer. The use of protective gloves and safety glasses is highly recommended.



Refer to product label and SDS before use. For complete product information, please consult www.dustbane.ca.

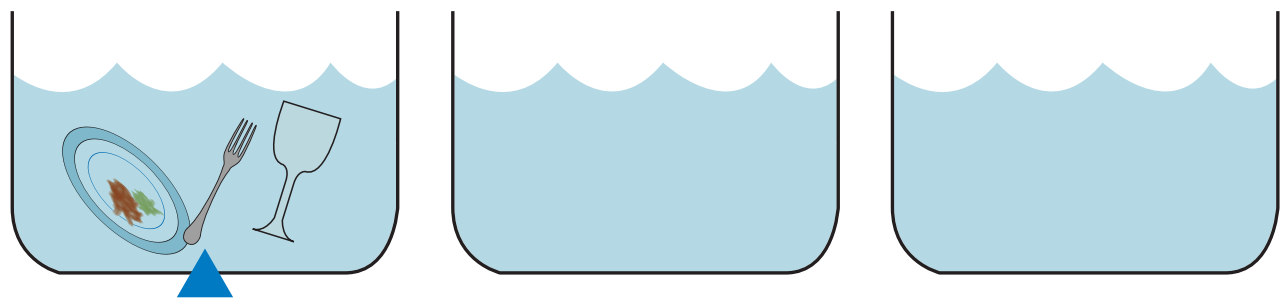
Step 1: Pre-Wash

Before starting cleaning in a 3 sink basin, scrape off as much food as possible in a scrap container.



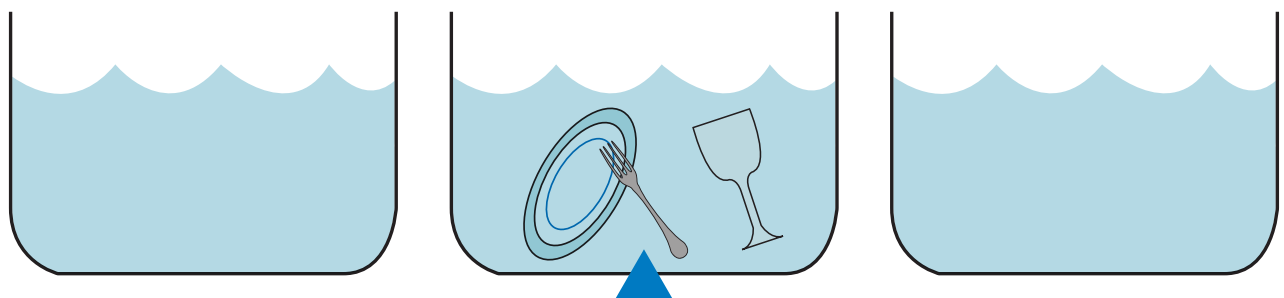
Step 2: Wash

The 1st basin is for washing with hot, soapy water at 110°F. Replace with clean, hot, soapy water if the water begins to drop temperature or becomes dirty.



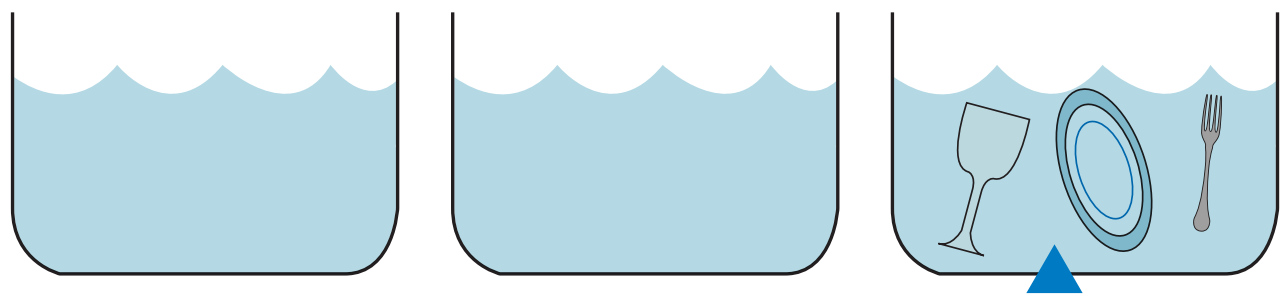
Step 3: Rinse

The 2nd basin is for rinsing. Fill the basin with hot water at around 110°F to rinse off the detergent.



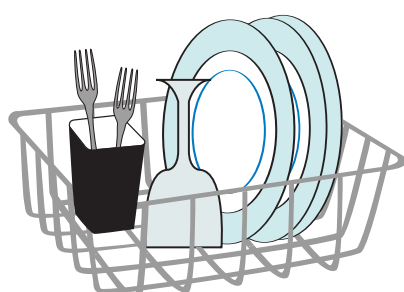
Step 4: Sanitize

The 3rd sink is for sanitizing. This step is mandatory to comply with the health code. Fill the 3rd basin with water at 75°F and add sanitizer until you obtain a solution of 200 ppm. Quat test papers should be used.



Step 5: Air Dry

The recommended way of drying dishes is by air drying. Do not wipe dishes using a towel.



Tips

- Do not use the 3 sink basins to empty mop water.
- Do not use the 3 sink basins to wash your hands.
- Always clean and sanitize basins before starting the cleaning process and between refills.
- Basins should be refilled every 4 hours.