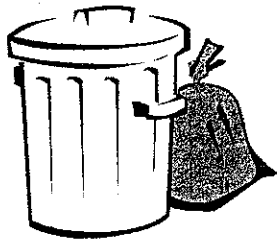
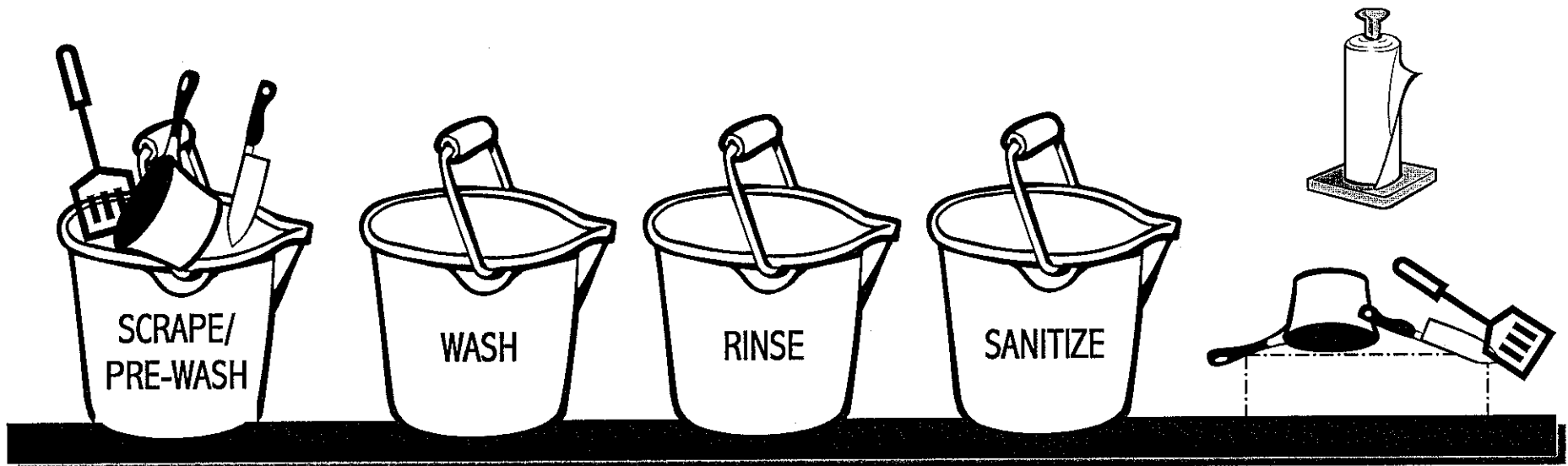


# MINIMUM REQUIRED SETUP FOR CLEANING AND SANITIZING UTENSILS FOR TEMPORARY FOOD FACILITIES



## STEP 1

Scrape excess food particles from soiled utensils into a waste container and /or pre-soak them in a solution of hot, soapy water.

## STEP 2

Wash utensils with a good dish detergent mixed into hot water. Be sure that you empty & refill the wash water as needed to maintain a clean solution. Use scouring pads or scrub brushes if necessary

## STEP 3

Next, rinse off the utensils by submerging them into clean hot water. This keeps soap suds and food particles out of the sanitizing solution (step 4) which will make the sanitizer ineffective

## STEP 4

Mix 1 tablespoon of regular, non-scented household bleach for each gallon of clean lukewarm water. Completely submerge utensils in this solution for at least one minute.

## STEP 5

Finally, place the utensils on a clean drying rack or wipe dry using clean paper towels. If using cloth towels to dry utensils, use only clean towels dedicated for this purpose.