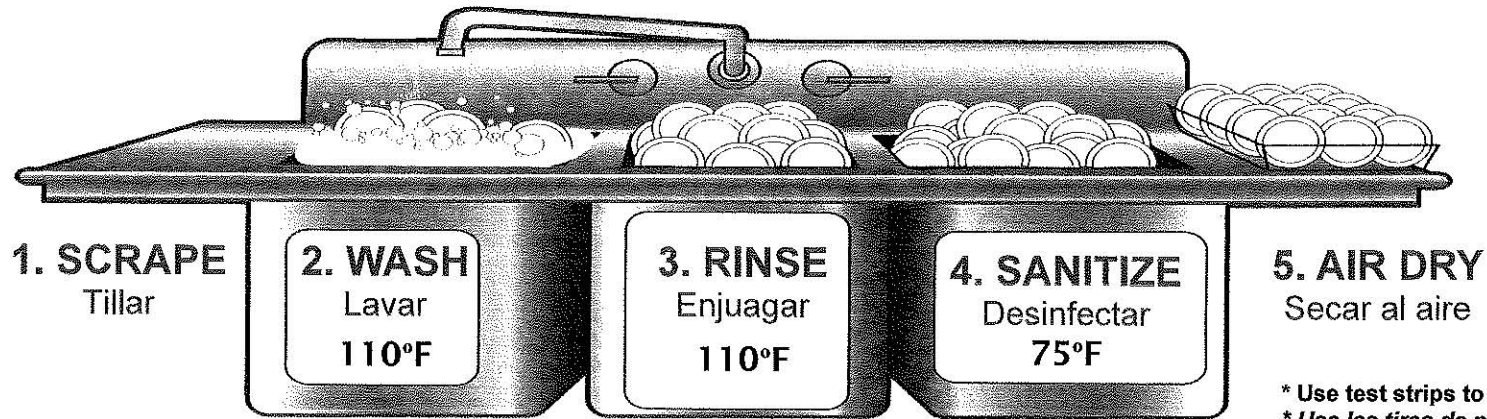


WASH, RINSE and SANITIZE



* Use test strips to monitor concentration.
* Use las tiras de prueba para monitorear la concentracion.

HOT WATER & DETERGENT <i>Agua Caliente y Detergente</i>	CLEAN WATER <i>Agua Limpia</i>	SANITIZING * (Immerse for 1 minute) Desinfectar * (Sumerjalo por 1 minuto)
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Chlorine: 50-100 ppm
Iodine: 12.5 ppm
Quat: 200 ppm

Chlorine Bleach: 50-100 ppm – requires a Chlorine Test Kit
 Quaternary Ammonia (ex: Steramine Tabs): 200 ppm or per manufacturer’s directions – requires a Quaternary Ammonia Test Kit (ex: QT-10 or QT-40)
 Iodine: 12.5 ppm – requires an Iodine Test Kit

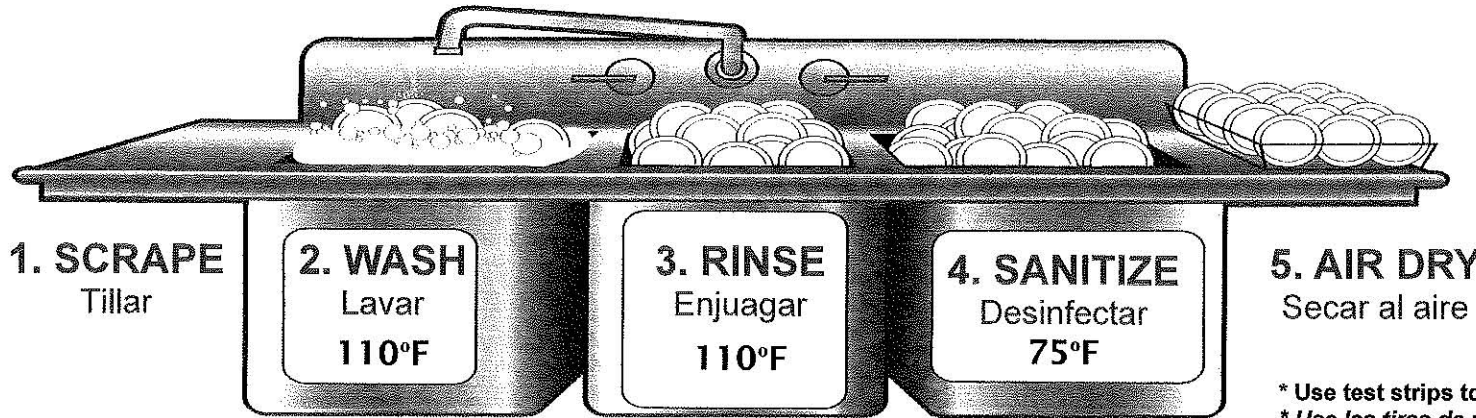
Sanitize food contact surfaces including: pots, pans, dishes, countertops, cutting boards, and utensils.

All utensils and equipment that are in contact with potentially hazardous foods must be washed-rinsed-sanitized and allowed to air dry every 4 hours when in use.

Use the appropriate test kit for the chemical used to check the concentration frequently.

The wash, rinse, and sanitizing solutions shall be maintained clean.

WASH, RINSE and SANITIZE



* Use test strips to monitor concentration.
* Use las tiras de prueba para monitorear la concentración.

HOT WATER & DETERGENT <i>Agua Caliente y Detergente</i>	CLEAN WATER <i>Agua Limpia</i>	SANITIZING * (Immerse for 1 minute) Desinfectar * (Sumerjalo por 1 minuto)
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Chlorine: 50-100 ppm
Iodine: 12.5 ppm
Quat: 200 ppm