

Preparing Sinks for Manual Warewashing

Did you know that by pre-scraping dishes you will maximize the duration of each sink of solution.



Pre-scrape **Wash** **Rinse** **Sanitize** **Air Dry**

Definition-

Preparing Sinks for Manual Warewashing is essential for proper cleaning and sanitizing of food preparation tools.

Information-

Your sinks should be prepared at the start of each day to ensure the availability of correctly mixed cleaning and sanitizing solutions. Sink water should be changed often, or when water is visibly soiled.

Process for Safe Food Handling-

1. Organize shelf areas and clear debris from around sink.
2. Fill the sink compartment marked "Wash" to the fill line with warm water and pour in one Pac of SFSPac® Pot & Pan Detergent.
3. Fill the sink compartment marked "Rinse" to the fill line with clear water.
4. Fill the sink compartment marked "Sanitize" to the fill line with water and pour in one Pac of SFSPac® Sanitizer.
5. Test the sanitizer solution with the provided QT-40 test strip according to SFSPac® Sanitizer testing instruction. SFSPac® Sanitizer is effective from 150 ppm – 400 ppm and is pre-measured to test at 200 ppm.
6. Record sanitizer solution strength on the provided sanitizer Log.
7. Replace sanitizer solution if it becomes dirty or if tests outside of the effective range.
8. For best results, clean interior of sinks with SFSPac® All Purpose cleaner between sink changes.

You Should Know

1. How many Pacs of SFSPac® Pot & Pan Detergent should be poured into the "Wash" compartment?
2. What is the correct test strength of a properly mixed SFSPac® Sanitizer solution?
3. When should you change the sink water?