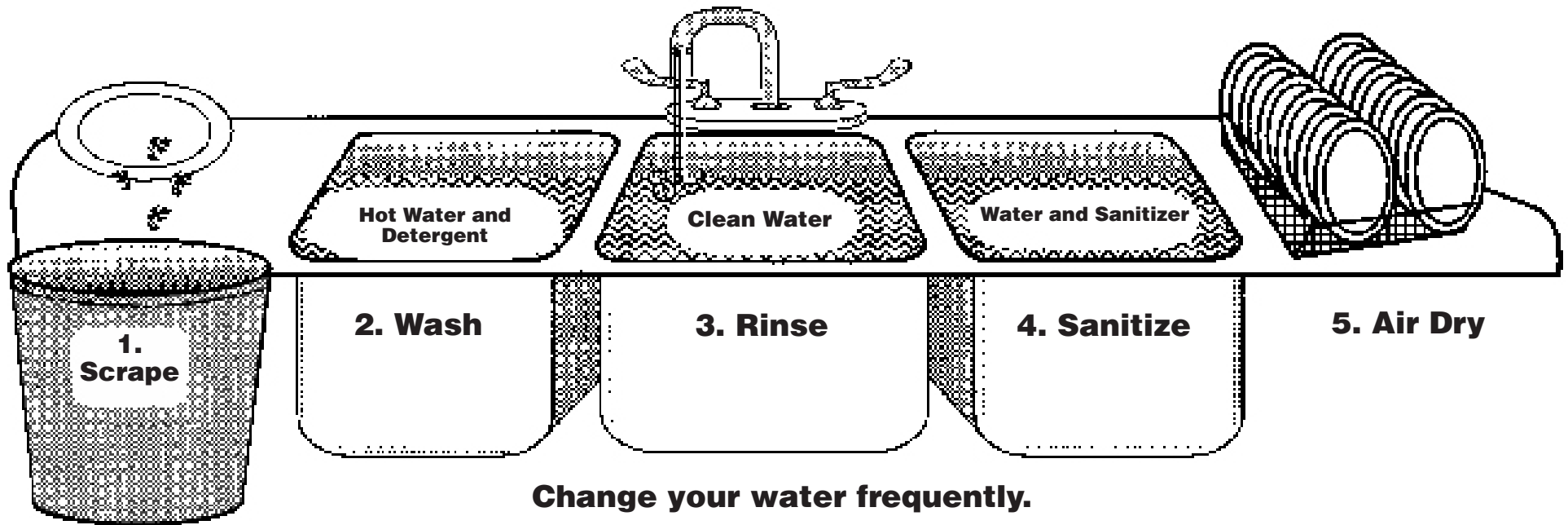


# Hand Dishwashing Method



**Utensils cannot be sanitized if they are not washed and rinsed.**

**Check sanitizer amount with a test kit.**

- 1. SCRAPE** all excess food particles off of utensils.
- 2. WASH** in water at above 120°F with a good detergent.
- 3. RINSE** thoroughly in clean hot water.
- 4. SANITIZE** for one minute immersed in 50 ppm of available chlorine or equivalent in at least 75°F water.
- 5. AIR DRY.**



McLean County  
Health Department  
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