

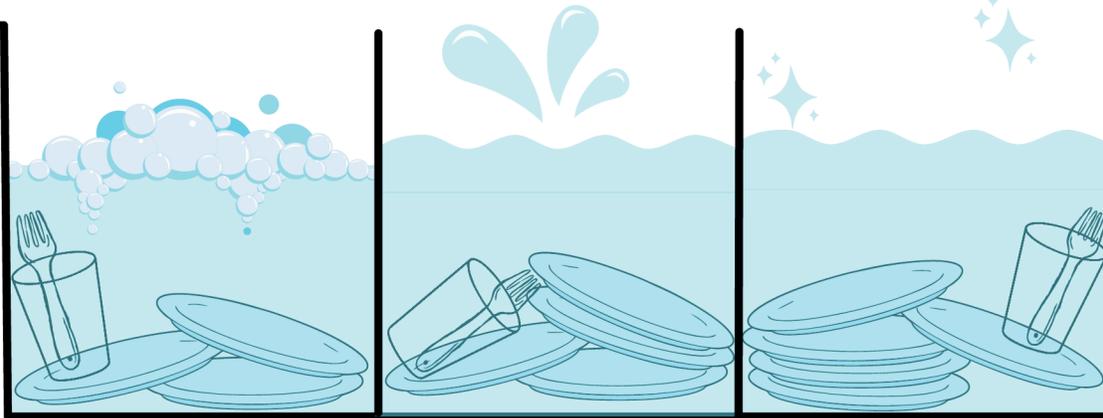
3 Compartment Sink

CUYAHOGA COUNTY
BOARD OF HEALTH
YOUR TRUSTED SOURCE FOR PUBLIC HEALTH INFORMATION



REMOVE FOOD

Scrape leftover food to remove buildup. Food scraps, oils and fats contaminate the wash water.



WASH

Wash in warm, soapy water. Scrub thoroughly.

RINSE

Use clean water. Rinse away soap and remaining food.

SANITIZE

Use an approved sanitizer. Check the concentration with test strips.*



AIR DRY

Allow the sanitizer to air dry to prevent chemical contamination.

NOTE: Other EPA approved sanitizers can also be used in a Food Service Operation/ Retail Food Establishment

www.ccbh.net

*Chlorine/ Bleach: 50-100ppm
*Quaternary Ammonium: Per manufacturer label