

# MANUAL WAREWASHING

## PASOS PARA LAVAR LA VAJILLA A MANO

**FDA Food Code  
 CHAPTERS**

4-501.111, 4-501.114, 4-501.115  
 4-703.11(A), (B), or (C)

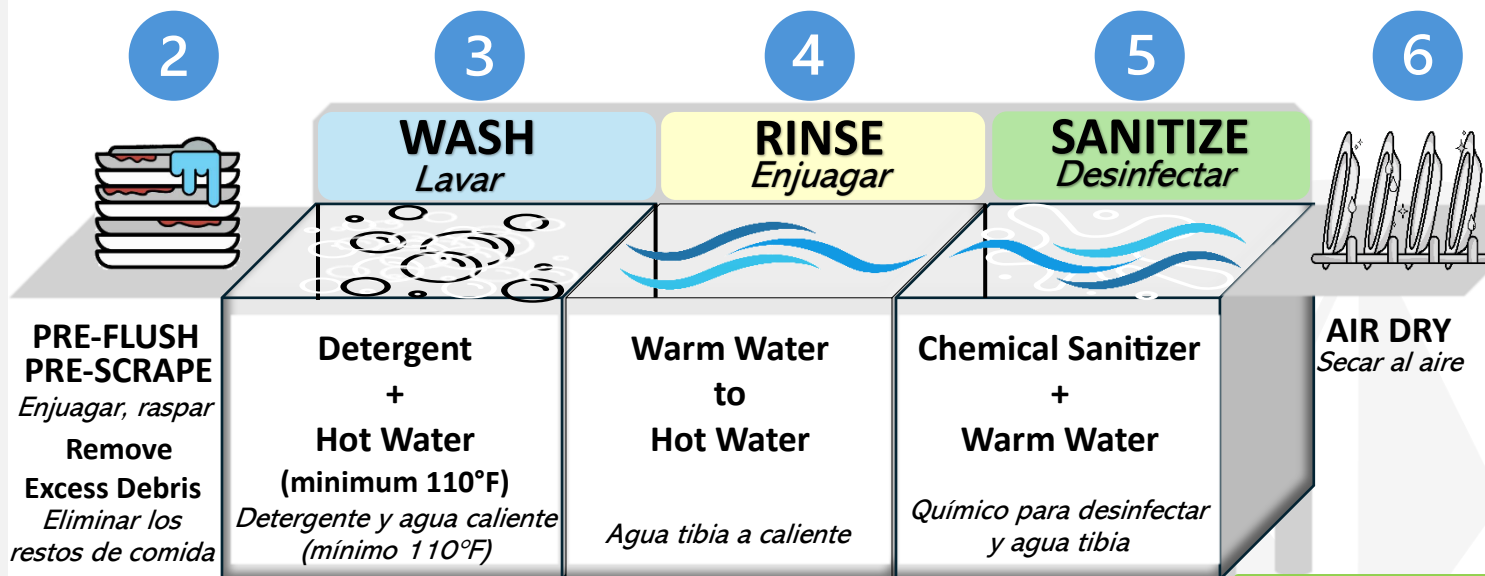
**PUBLIC HEALTH REASONS:**

The 3 compartment requirement allows for proper execution of the 3-step manual warewashing procedure. If properly used, the 3 compartments reduce the chance of contaminating the sanitizing water and therefore diluting the strength and efficacy of the chemical sanitizer that may be used.

The objective of cleaning focuses on the need to remove organic matter from food contact surfaces so that sanitization can occur and to remove soil from nonfood contact surfaces so that pathogenic microorganisms will not be allowed to accumulate and insects and rodents will not be attracted.

Proper warewashing practices ensure that all food-contact items are free from harmful pathogens, protecting both the meal and the consumers who will be eating it.

**1 Clean and Sanitize Sinks and Drainboards**  
*Limpiar y desinfectar fregaderos y escurridores*



**5 Sanitize**  
*Desinfectar*

Minimum of 75°F for water temperature  
*Mínimo de 75 °F para la temperatura de la agua.*

**Chemical Sanitizer + Warm Water**  
*Químico para desinfectar y agua tibia*

Chemical Type	Approved Concentration
<i>Tipo de químico</i>	<i>Concentraciones aprobadas</i>
Chlorine ( <i>Cloro</i> )	50 to 200ppm
Quaternary Ammonia (QUAT) ( <i>Amoniaco</i> )	200 to 400ppm
Iodine ( <i>Yodo</i> )	12.5 to 25ppm

Follow chemical manufacturer's instructions. *Siga las instrucciones en el paquete.*  
 ppm = parts per million (*ppm = partes por millón*)

**\*Alternative Sanitizing Method**  
*Método alternativo*  
**Hot Water 171°F for 30 seconds**  
*Agua caliente a 171°F por 30 segundos*



# MANUAL WAREWASHING

**FDA Food Code  
 CHAPTERS**

4-501.111, 4-501.114, 4-501.115  
 4-703.11(A), (B), or (C)

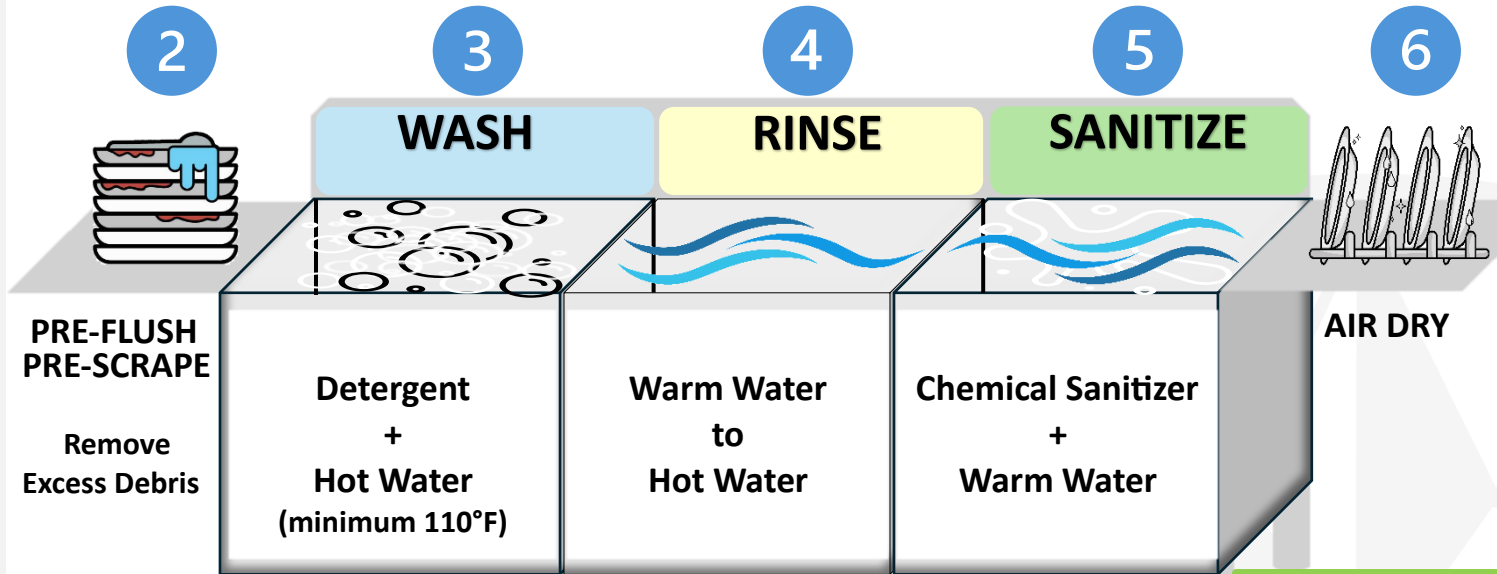
**PUBLIC HEALTH REASONS:**

The 3 compartment requirement allows for proper execution of the 3-step manual warewashing procedure. If properly used, the 3 compartments reduce the chance of contaminating the sanitizing water and therefore diluting the strength and efficacy of the chemical sanitizer that may be used.

The objective of cleaning focuses on the need to remove organic matter from food contact surfaces so that sanitization can occur and to remove soil from nonfood contact surfaces so that pathogenic microorganisms will not be allowed to accumulate and insects and rodents will not be attracted.

Proper warewashing practices ensure that all food-contact items are free from harmful pathogens, protecting both the meal and the consumers who will be eating it.

## 1 Clean and Sanitize Sinks and Drainboards



**5 Sanitize**

Chemical Sanitizer + Warm Water

Chemical Type	Approved Concentration
Chlorine	50 to 200ppm
Quaternary Ammonia (QUAT)	200 to 400ppm
Iodine	12.5 to 25ppm

Minimum of 75°F for water temperature

Follow chemical manufacturer's instructions.  
 ppm = parts per million

**\*Alternative  
 Sanitizing Method**

**Hot Water 171°F  
 for 30 seconds**



# PASOS PARA LAVAR LA VAJILLA A MANO

**FDA Food Code  
CHAPTERS**

4-501.111, 4-501.114, 4-501.115  
4-703.11(A), (B), or (C)

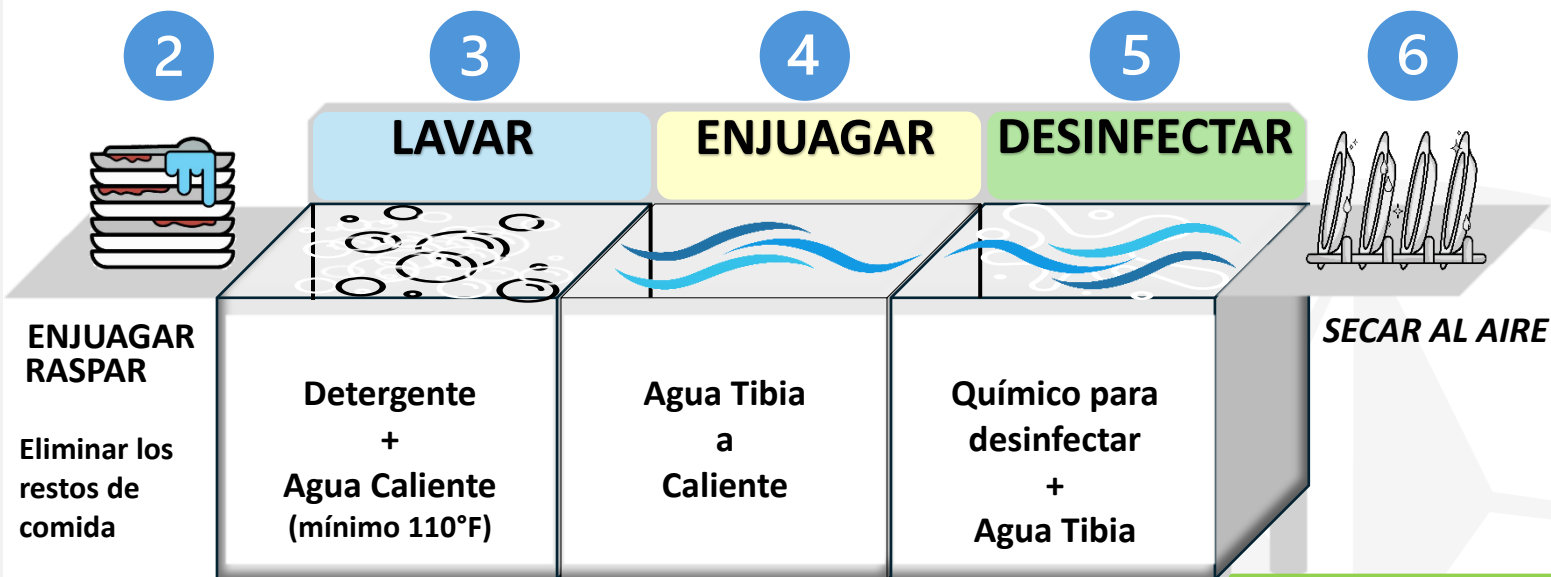
**RAZONES DE SALUD PÚBLICA:**

El requisito del compartimento de 3 permite hacer el procedimiento correcto de lavado manual de vajillas. Si se usan correctamente, los 3 compartimentos reducen la posibilidad de contaminar el agua desinfectante y, por lo tanto, diluir la fuerza y eficacia del desinfectante químico que se puede usar.

El objetivo de la limpieza se centra en la necesidad de eliminar el material orgánico de las superficies en contacto con los alimentos para que se pueda realizar una desinfección y eliminar la suciedad de las superficies en contacto con los alimentos para que no se permita que los microorganismos patógenos se acumulen y de esa manera evitar a atraer insectos y roedores.

Las prácticas adecuadas de lavado manual de vajillas garantizan que todos los artículos que entran en contacto con los alimentos estén libres de patógenos dañinos, protegiendo tanto la comida como a los consumidores.

## 1 Limpiar y desinfectar fregaderos y escurridores



**5 DESINFECTAR**

**Químico para Desinfectar y Agua Tibia**

Tipo de Químico	Concentraciones Aprobadas
Cloro	50 to 200ppm
Amonio cuaternario	200 to 400ppm
Yodo	12.5 to 25ppm

Mínimo de 75 ° F para la temperatura

Siga las instrucciones en el paquete.  
ppm = partes por millón

**\* Método alternativo**  
Agua caliente a 171°F por 30 segundos

