FOOD SERVICE SANITIZATION RECOMMENDATIONS

CLEANING AND SANITIZING:

[5. Remove immersed items from solution to drain [and then air dry]. Non-immersed items must be allowed to air dry. Do not rinse.]

[2. Thoroughly wash articles with an appropriate detergent or cleaner.]

[1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.]