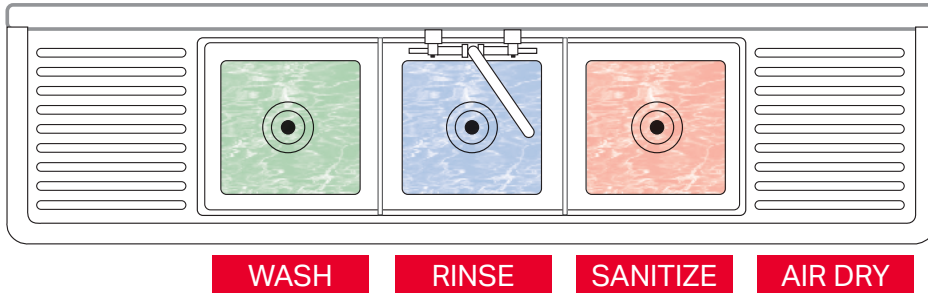


# Manual Dishwashing With The 3-Bay-Sink Method



The 3-bay-sink method requires three large basins to; **WASH**, **RINSE** and **SANITIZE**.

The flow or direction must always stay the same so that wares move from a soiled side to the sanitized side.

## Pre-scrape and soak

Removes food debris and breaks down more stubborn materials like grease help to prepare the wares for more effective cleaning. Food waste should be scraped into a garbage disposal and rinsed with an overhead sprayer.

## Wash

The first basin has a detergent solution (based on the water supply and ware materials) mixed with hot water (at least 43°C/110°F). Once identified, staff can use automatic dispensers to ensure the correct dilution. The wares are then manually washed with a cloth, brush or scrubber.

## Rinse

The second basin is to rinse with clean water, either by spray or immersion (at least 43°C/110°F).

## Sanitize

The third basin sanitizes with a no-rinse sanitizing solution, like quaternary (200ppm) for a minimum of 60 seconds. (at least 24°C/75°F). For effective disinfecting, always follow the product label instructions. Automated dispensers ensure you use the right dilution, but you can also use health code test strips.

## Air Dry

Items are left to air dry entirely. Using dishtowels can cross-contaminate the sanitized wares.

## Clean

The whole sink system and equipment are cleaned and sanitized thoroughly for reuse.

To find out more information and discover manual dishwashing solutions, visit [www.swish.ca/kitchen-warewash](http://www.swish.ca/kitchen-warewash)

