

# 3-Bay Sink Set Up and Use

## Pre-Rinse

Scrape off food particles and pre-rinse

## Wash

Use hot soapy water (> 110°F)

## Rinse

Use clean, warm water to rinse

## Sanitize

Soak for 1 minute

## Air Dry

Let dishes air dry. Do not use a towel.

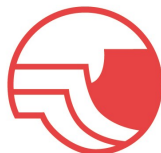


**Chlorine**  
50-200 ppm



**Quaternary Ammonia**  
100-400 ppm

Always use test strip to test sanitizer concentrations.



**MESA COUNTY**  
**HEALTH DEPARTMENT**

*Working Together for a Healthy Community*

For additional food safety resources go to  
[www.health.mesacounty.us/environment](http://www.health.mesacounty.us/environment)

(970) 248-6900