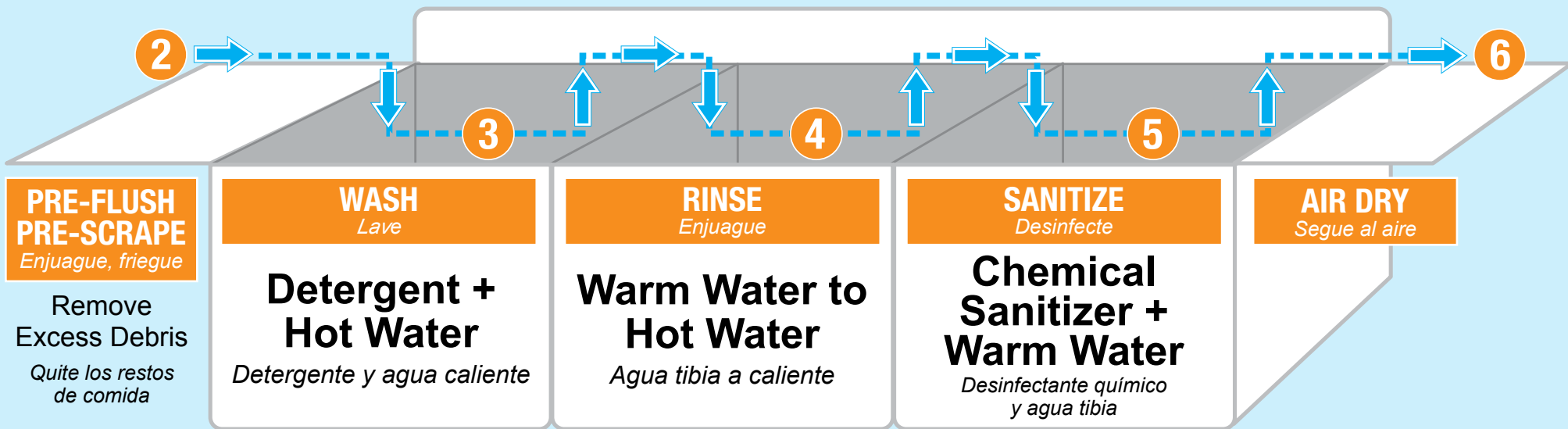


Hand Dishwashing (Chemical Sanitizing)

Pasos para lavar la vajilla a mano (limpiar con químicos)

1 Clean and Sanitize Sinks and Drainboards

Limpie y desinfecte los fregaderos y los escurrerplatos



*Promoting and protecting the health of
the public and the environment*

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CR-002161 2/18

5 Sanitize

Desinfecte

**(Water temperature
equal to at least 75° F)**

*(la temperatura debe estar a
o al menos a 75 grados F)*

Chemical Sanitizer + Warm Water
Desinfectante químico y agua tibia

Chemical Type
Tipo de químico

Chlorine (<i>Cloro</i>)	50 to 200 ppm
Quaternary Ammonia (<i>QUAT</i>) (<i>Amoniaco</i>)	200 to 400 ppm
Iodine (<i>Yodo</i>)	12.5 to 25 ppm

Approved Concentration
Concentraciones aprobadas

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