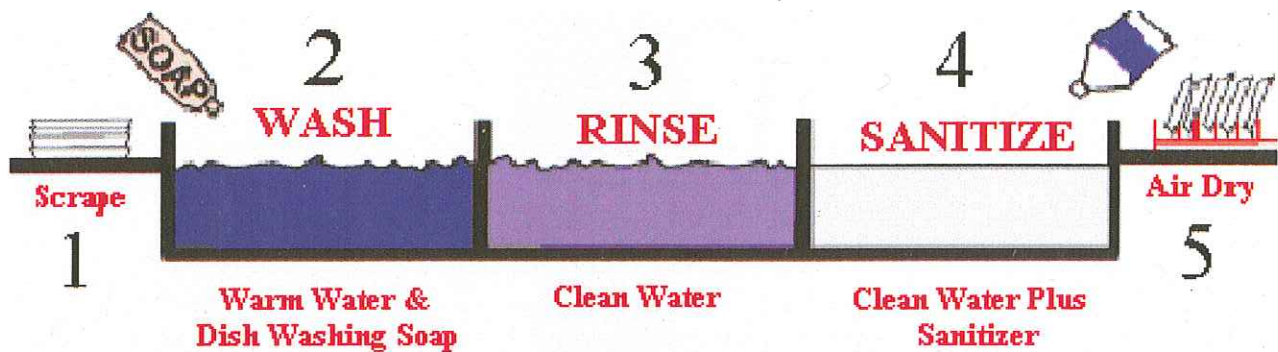


3 Pan Dishwashing Method



1. **Scrape & Pre-rinse** as thoroughly as possible. The better the rinse, the more effective your washing and sanitizing will be.
2. **Wash** with dishwashing detergent. (preferably biodegradable) Change water often to keep it clean and free of food particles. The water should be as HOT as hands will stand. (110° F or more)
3. **Rinse** in clean, warm water to remove detergent. Change water often to keep it clean.
4. **Sanitize** with the proper amount of sanitizer in warm water that is less than 100° F with one of the following:
 - Minimum of 50-100 ppm Chlorine (1-2 Tablespoons per gallon)
 - Minimum of 200 ppm Quaternary Ammonia for 1 minute or as directed by product label
 - 25 ppm Iodine for 1 minute
 - Change the sanitizing solution often to keep the proper strength of sanitizer.
5. **Air Dry** all utensils before stacking and storing. Do not towel dry utensils.

Other References: Boy Scout Handbook
Boy Scout Field Book