

3 Basin Method: Utensils Edition

SCRAPE & PRE-RINSE

- Keeps wash water free of large food particles
- Loosens dried-on food and reduces stains

1.WASH

- In hot, soapy water
- 110 degrees F minimum water temp
- Physical scrubbing

2.RINSE

- In warm, clean water
- Meant to remove all cleaners and washing agents

3.SANITIZE

- Chlorine Bleach or Iodine
- Follow directions on sanitizing solution packaging

AIR DRY

- DO NOT towel dry any utensils
- Place items on a drying rack NOT a flat surface