

# Manual Warewashing (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 ESCURREPLATOS



South Carolina  
**DEPARTMENT OF AGRICULTURE**

[agriculture.sc.gov/retail-food-safety](http://agriculture.sc.gov/retail-food-safety)

### 5 SANITIZE DESINFECTE

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

**La temperatura debe estar  
a o al menos a 75 grados F**

ppm = parts per million  
ppm = partes por millón

### Chemical Sanitizer + Warm Water Desinfectante químico y agua tibia

**Chemical Type**  
Tipo de químico

**Approved Concentration**  
Concentraciones aprobadas

Chlorine Cloro .....	50 to 200 ppm
Quaternary Ammonia (QUAT) Amoniaco .....	200 to 400 ppm
Iodine Yodo .....	12.5 to 25 ppm

Follow chemical manufacturer's instructions.  
Siga las instrucciones en el paquete.