

Washing Dishes in Two-Compartment Sinks

Do not wash hands or food in the two-compartment sink. Wash and dry each compartment after using. Use the directions below to correctly wash dishes in a two-compartment sink.



Dish Washing Procedure in a 2-compartment sink:

1. Scrape dirty dishes and stack on the soiled drainboard.
2. Wash dishes in compartment #1.
3. Rinse dishes in compartment #1 under hot running water.
4. Place dishes in compartment #2 for sanitizing

OR

3. Rinse dishes in compartment #2, by dipping in clean hot water OR rinsing under hot running water.
4. Thoroughly clean either compartment and proceed to sanitize all dishes in the clean compartment.

Dish Sanitizing Procedure in a 2-compartment sink:

1. Immerse dishes for at least one minute in hot water with a temperature of 170°F or higher.

OR

2. Immerse dishes for at least two minutes in a chemical sanitizing solution, with water temperature between 75°F-120°F.

Sanitizing solution: 50-100ppm chlorine OR 150-400ppm quaternary ammonium, per manufacturer's directions.



Forsyth County
Department of Public Health

Promoting Health, Improving Lives
Environmental Health Services Division

Dish Drying Procedure:

1. Allow dishes to **AIR DRY**. Do **NOT** towel dry.