



Mecklenburg County Health Department

Multi-Service Utensil/Dish Cleaning Procedure (Domestic Dishwasher/2 compartment sink setup)

- 1) Place dirty utensils/dishes (forks, spoons, bottles, bowls, sippy cups, etc.) in dish machine and run cycle until it is complete.
- 2) Prepare solution of bleach water (Sanitizer) in one compartment of kitchen sink.
- 3) Test sanitizer in kitchen sink with chlorine test strips. Sanitizer in kitchen sink should be between 50-200 ppm chlorine.
- 4) Sanitizer should be deep enough to submerge the entire surface area of each utensil/dish.
- 5) Allow utensils/dishes to sit in sanitizer for at least 2 minutes.
- 6) Allow utensils/dishes to completely air dry before storing them.

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