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| Text  Description automatically generated with low confidence | Document No: HUB.S.WI.74  Effective Date: 01-August 2022  Revision Date: New |
| **Work Instruction for Manual Cleaning using Triple Sink** | Revised By: NRoss  Approved By: MDaskis  Reason for Revision: New |

| What is being cleaned? | How will it be cleaned and/or sanitized? | When will it be cleaned and/or sanitized | Who will be cleaning and/or sanitizing it? |
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| Supplementary utensils, equipment parts, storage tubs | 1. **Prepare**  * Wear personnel protective equipment (gloves, safety goggles, safety shoes and mask) at all times when cleaning. * Stack items on left hand side of the sinks. **All heavily soiled utensils should be scraped clean either by hand or with aid of scraper. Rinse items before setting up sink.** * Clean and sanitize all sink compartments before they are used for cleaning utensils. * Prepare three-compartment sink with detergent and sanitizer as follows:   + First compartment: detergent solution at 43°C-45°C.   + Second compartment: Rinse water at 43°C-45°C.   + Third compartment: sanitizer solution mixed as per manufacturer suggestion for food grade sanitization. * Verify appropriate concentrations of detergent and sanitizer solution using chemical test kit or test paper. | During production day as needed | Hub users and Hub sanitation crew. |
|  | 1. **Apply Detergent**  * Using a cloth, apply detergent solution to items being cleaned manually. Ensure that detergent solution is applied evenly over entire surface. * Do not let detergent dry. * Scrub utensils, equipment and parts’ surfaces using brush to remove soil build-up. |  |  |
|  | 1. **Rinse**  * Rinse equipment and parts with hot water to remove detergent from all surfaces. Hot water should be at least 43°C. * Rinse items using sprayer. **Rinse water must drain into wash sink or rinse water wink so sanitizer (sink 3) is not diluted.** |  |  |
|  | 1. **Inspect**  * Ensure that utensils, equipment, and parts are cleaned effectively. Ensure there is no visible soil build-up or food residue present. Use flashlight if necessary. |  |  |
|  | 1. If soil build-up is found, repeat steps 2 through 4 |  |  |
|  | 1. **Sanitize**  * Place clean items in Sink 3, filled with sanitizer solution, for two minutes or as directed by manufacturer’s instructions. * Ensure that sanitizer is applied evenly over entire surface of equipment and parts. * Do not rinse sanitizer with water. |  |  |
|  | 1. **Re-assemble**  * **Allow all equipment parts and surfaces to dry** * Re-assemble equipment. Ensure that all parts are in place and no parts are missing. * After tubs and lids are dry stack up until next use. * Inspect knifes for chips |  |  |
|  | 1. **Record on Sanitation Record** |  |  |

Reference: HUB.S.SIGN.79 Three Sink Warewashing Method (Fraser Health/Vancouver Coastal Health). A copy of this poster must be displayed above triple sink.