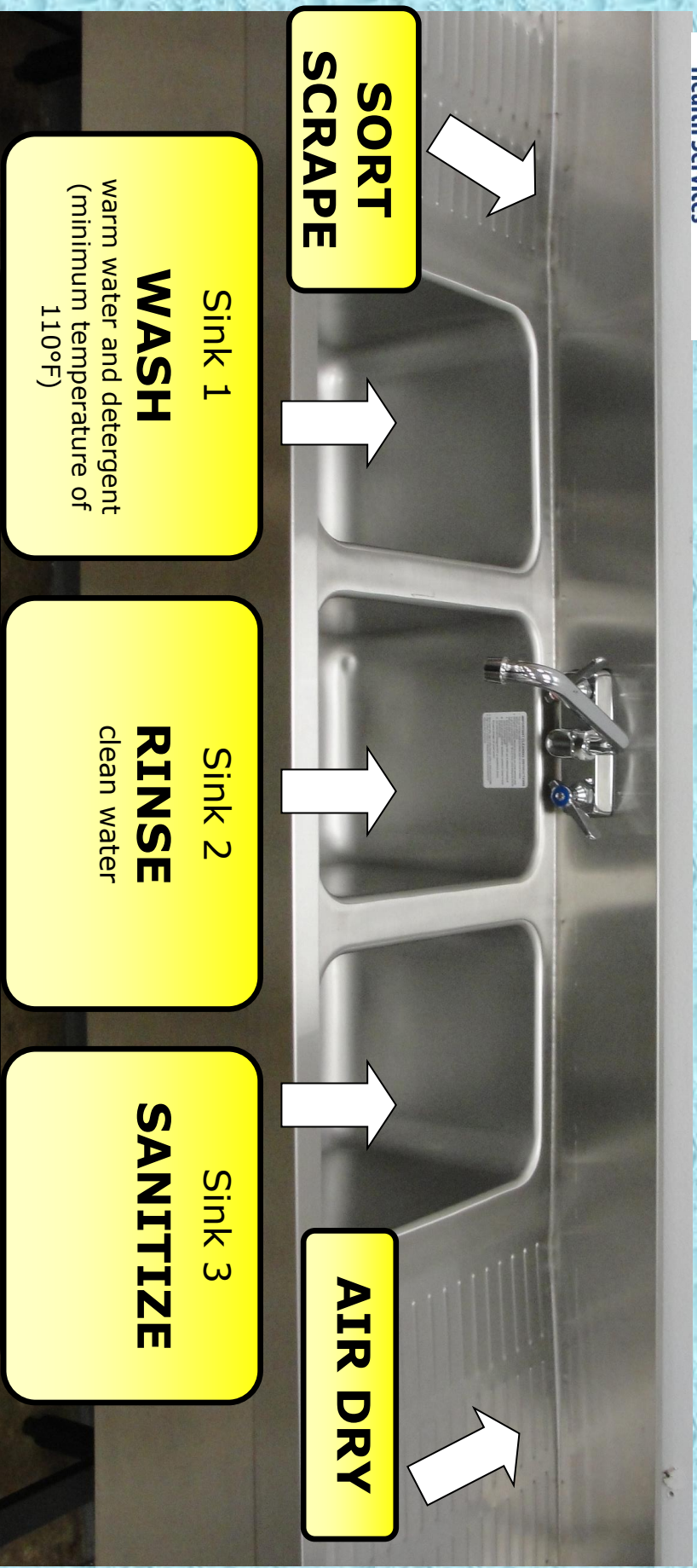




Three-Compartment Sink



**SORT
SCRAPE**

Sink 1
WASH
warm water and detergent
(minimum temperature of
110°F)

Sink 2
RINSE
clean water

Sink 3
SANITIZE

AIR DRY

HOW TO SANITIZE

Chlorine Solution

- minimum temperature 75°F - 100°F
- 7-10 seconds in 50 - 100 ppm

Quaternary Ammonium Solution

- minimum temperature 75°F
- 30 seconds in 200 - 400 ppm

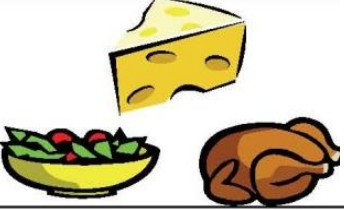
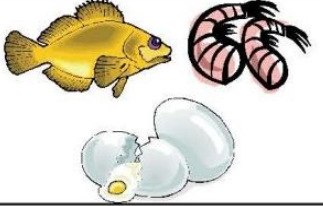
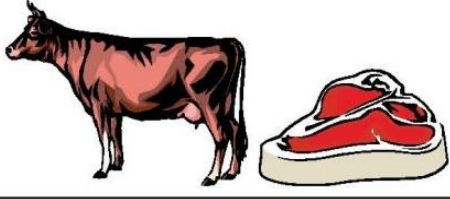
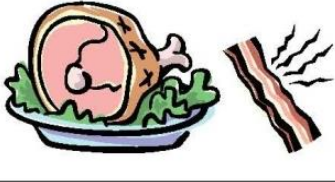
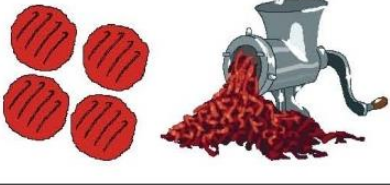
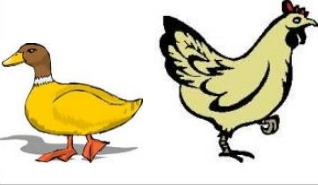
Iodine Solution

- minimum temperature 75°F
- 30 seconds in 12.5 - 25 ppm

All chemical solutions should be tested for effectiveness using a test kit strip. Use according to manufacturer's directions and the Texas Food Establishment Rules

Texas Department of State
Health Services



	<p>Ready-to-Eat Foods, Fully cooked Foods and Produce</p> <p>Alimentos listos para el consumo, cosinados y verduras</p>
	<p>Raw Seafood, Fish, Eggs-145° F</p> <p>Pescado y Mariscos crudo, Huevos</p>
	<p>Raw Steak -145°F</p> <p>Carne de vaca crudo</p>
	<p>Raw Pork -145°F</p> <p>Carne de Puerco crudo</p>
	<p>Raw Ground Beef - 155°F</p> <p>Carne de res molida crudo</p>
	<p>Raw Poultry -165°F</p> <p>(Pollo) Carne de Aves crudo</p>