Three-Compartment Sink

**WASH**
Sink 1

**RINSE**
Sink 2

**SANITIZE**
Sink 3

Use according to manufacturer's directions and the Texas Food Establishment Rules.

All chemical solutions should be tested for effectiveness using a test kit strip.

**HOW TO SANITIZE**

- **Chlorine Solution**
  - Minimum temperature 75°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

Iodine Solution should be tested for effectiveness using a test kit strip.

Chlorine Solution

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