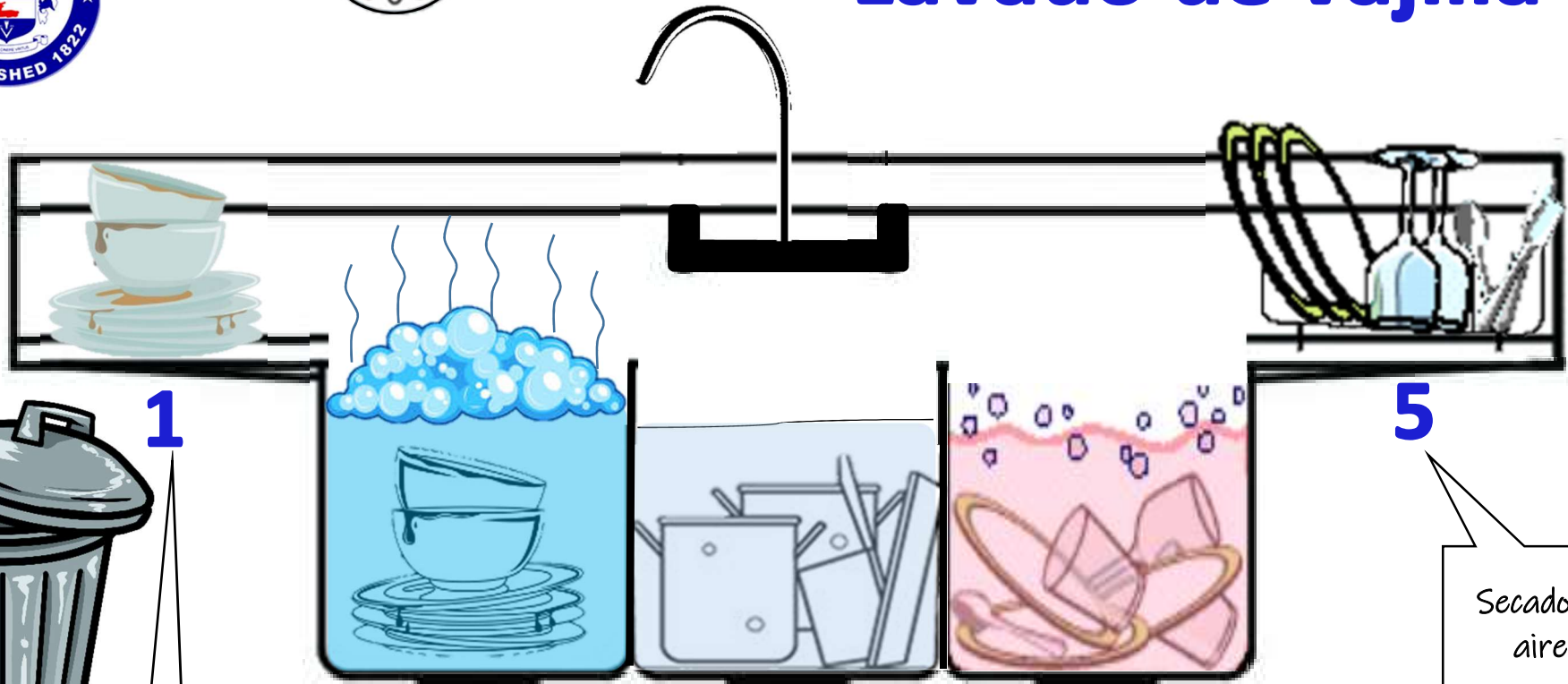




Lavado de vajilla



1

Enjuague,
retiro de las
sobras o
empapado

2

Lavado
a 110°F o
más

3

Enjuague

4

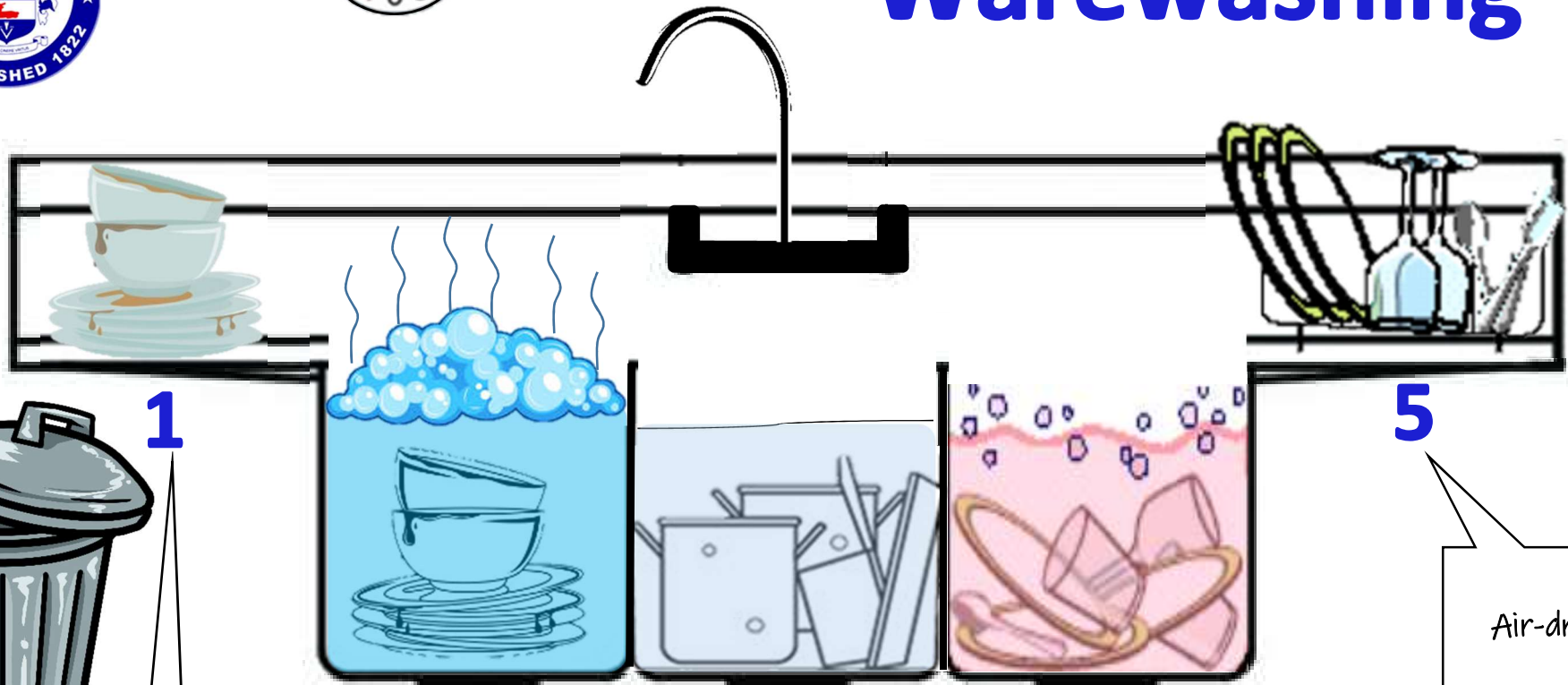
Desinfectante de cloro:
75°F; 50-100ppm; 7
segundos
Quat: 75°F; 200-400
ppm; 30 segundos
Agua caliente: 171°F;
30 segundos

5

Secado al
aire



Warewashing



1

Rinse,
scrape or
soak

2

Wash
110°F or
higher

3

Rinse

4

Sanitize
Chlorine: 75°F; 50-
100ppm; 7 seconds
Quat: 75°F; 200-400
ppm; 30 seconds
Hot water: 171°F; 30
seconds

5

Air-dry