

MANUAL DISHWASHING PROCEDURE

1. ALL UTENSILS AND DISHES SHALL BE SCRAPED, SORTED AND PREWASHED UNDER RUNNING WATER.
2. WASH IN WATER BETWEEN 110° AND 125°F., USING AN EFFECTIVE SOAP OR DETERGENT.
3. RINSE BY IMMERSING DISHES AND UTENSILS IN CLEAN, HOT WATER TO REMOVE SOAP OR DETERGENT.
4. SANITIZE BY USING A PRODUCT THAT IS REGISTERED WITH THE U.S. ENVIRONMENTAL PROTECTION AGENCY AS A SANITIZER AND HAS INSTRUCTIONS FOR USE AS A SANITIZER ON THE LABEL. THE SANITIZER SHALL BE USED IN A MANNER CONSISTENT WITH THE LABEL INSTRUCTIONS. *
5. ALL DISHES AND UTENSILS SHALL BE AIR-DRIED IN RACKS OR BASKETS OR ON DRAIN BOARDS.

**See DCF 250 & 251 Appendix D Resources List: Cleaning, Sanitizing and Disinfecting in Child Care Settings (DCF-P-5201).*

DECE

Bureau of Early Care Regulation

DCF 251.06(9)(b) Licensing Rules for Group Child Care Centers