

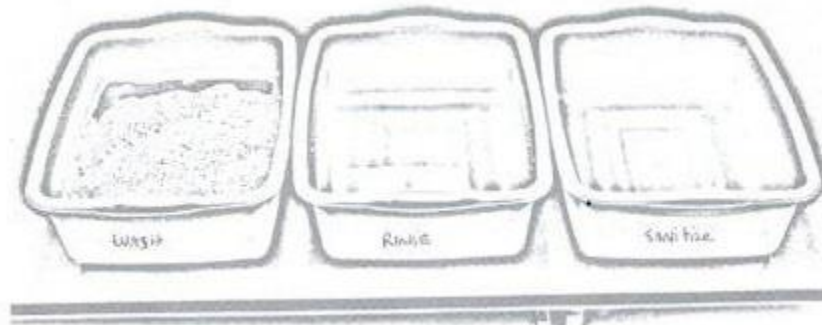
Proper Dishwashing Set-Up at Temporary Food Establishments

(Division of Environmental Health)

Temporary Food Establishments (TFE) must have provisions available to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site.

Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried.

Proper Set-Up (a 3 Basin Set-Up)



*Proper Dishwashing Set-Up: **Wash, Rinse, Sanitize***

Proper Sanitizer Concentrations

- **Chlorine:** 50-100 ppm
- **Quaternary Ammonia:** 200 ppm
- **Iodine:** 12.5 - 25 ppm