

Hand Dishwashing for Temporary Food Stands

- Use 3 temporary bins (i.e. plastic storage bins): one for **Wash**, one for **Rinse**, and one for **Sanitize**
- Fill **Wash** bin with warm water and detergent
- Fill **Rinse** bin with warm water
- Fill **Sanitize** bin with warm water and chlorine bleach
 - Use one capful of bleach per gallon of water
- **Wash** dishes first; **Rinse** dishes; immerse dishes in **Sanitizer** water for at least 2 minutes
- Allow dishes to air dry—Do NOT towel dry (unless a single paper towel is used for each dish)

Notes:

Refill each bin with new water and detergent/bleach every few hours to ensure dishes will be clean and sanitized.

It may be a good idea to set up two stations of **Wash, Rinse, and Sanitize** bins to keep an “overflow” of dishes at one station.

Dump the dirty water from each bin into the toilet or down a drain—**DO NOT** dump onto the ground.

Make sure the **Sanitizer** is not too strong---too much bleach can become toxic. Follow the “capful per gallon of water” rule.