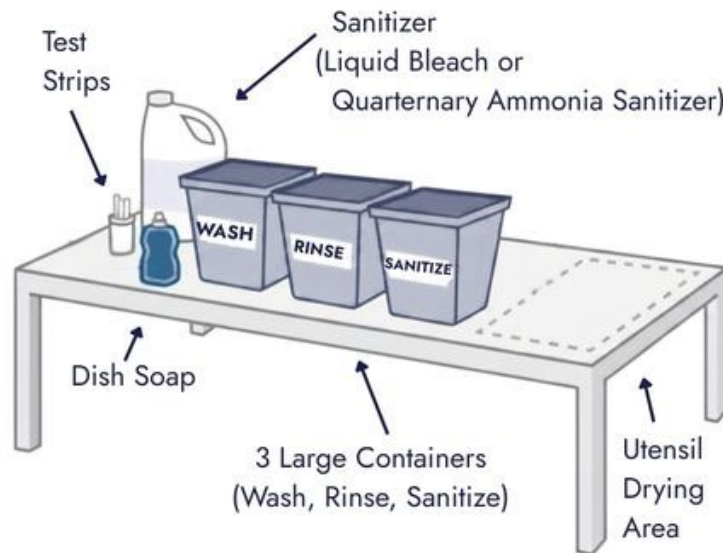


Examples of Ware Washing Setups

The 3-compartment ware washing containers should be large enough to submerge the largest item you have to clean. Example: large cutting board or large bowl. Sanitizers allowed: Liquid Bleach or Quaternary Ammonia. Test strips are required to be present in the booth to test the sanitizer levels. Bleach solution should be at minimum 100ppm, Quat should be at minimum 200ppm.



CORRECT WAREWASH STATION SET-UP

*Our department may allow you to go without a ware washing setup if extra supplies are available in your booth. This will need to be approved by an inspector. Contact our department and be prepared to tell us what food you are serving and what equipment or supplies will be used. Having extra supplies does not guarantee that you will be approved in going without a ware washing setup. Department phone number 760-878-0238.

All ware washing setups must be inside the booth. We do not allow ware washing to be set up outside the booth.