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.