

Temporary Event Warewashing Station



Setup must include three basins of sufficient size to submerge, wash, rinse, and sanitize utensils as follows:

- (1) A wash basin filled with hot soapy water (at least 110°F);
- (2) A rinse basin filled with clean water;
- (3) A sanitize basin filled with water and a sanitizing agent such as:
 - (a) Chlorine bleach at 50-100 ppm* or
 - (b) A quaternary ammonium compound (QAC) at 200-400ppm
- (4) Test strips for testing the concentration of sanitizer.
- (5) At least one drainboard, table, or counter space must be provided for air-drying.

*Approximately ½ teaspoon of bleach per 1 gallon of water