

water to remove milk residue. Rinse until effluent is clear.

2. Wash equipment with the proper cleaner, following the manufacturer's instructions. For hand washing, use Per-Man or Per-Tank. For in-place cleaning, use Per-Pipe or Per-Con. Equipment and utensils must be clean in order to be sanitized.

3. Drain and rinse to remove detergent residue. Use an acidified rinse if you have hard water. (1 oz. Per-Cid to 5-10 gallons water.)

4. Immediately prior to use, sanitize with 200 ppm solution of Per-Chlor. DO NOT RINSE AFTER SANITIZING. Utensils and equipment should be exposed to the 200 ppm solution for two minutes to insure proper sanitation.

FOOD HANDLING OR PROCESSING EQUIPMENT

1. Dishes and equipment should be cleaned to remove gross soils.

2. Wash with Per-Tank.

3. Wash with the proper cleaner. 2000 ppm solution of Per-Pipe or Per-Con. For in-place cleaning, use Per-Pipe or Per-Con. Equipment and utensils must be clean in order to be sanitized.

4. Drain and rinse to remove detergent residue. Use an acidified rinse if you have hard water.

5. Immediately prior to use, sanitize with 200 ppm solution of Per-Chlor.

6. Wash with the proper cleaner. 2000 ppm solution of Per-Pipe or Per-Con. For in-place cleaning, use Per-Pipe or Per-Con. Equipment and utensils must be clean in order to be sanitized.