



TEXAS
Health and Human
Services

Texas Department of State
Health Services

Three-Compartment Sink



Sink 1

WASH

warm water and detergent
(minimum temperature of
110°F)

Sink 2

RINSE

clean water

Sink 3

SANITIZE

HOW TO SANITIZE

Chlorine Solution

- minimum temperature 75°F - 100°F
- 7-10 seconds in 50 - 100 ppm

Quaternary Ammonium Solution

- minimum temperature 75°F
- 30 seconds in 200 - 400 ppm

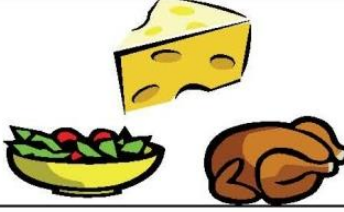
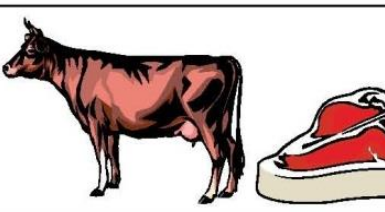
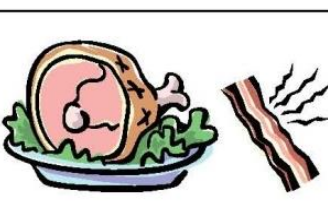
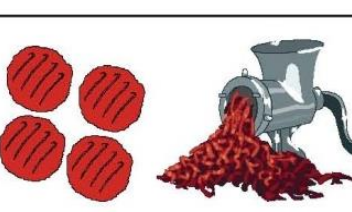
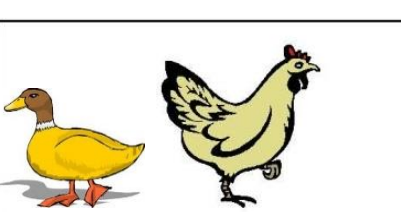
Iodine Solution

- minimum temperature 75°F
- 30 seconds in 12.5 - 25 ppm

*All chemical solutions should be tested for effectiveness using a test kit strip.
Use according to manufacturer's directions and the Texas Food Establishment Rules*

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	Ready-to-Eat Foods, Fully cooked Foods and Produce Alimentos listos para el consumo, cosinados y verduras
	Raw Seafood, Fish, Eggs-145° F Pescado y Mariscos crudo, Huevos
	Raw Steak -145°F Carne de vaca crudo
	Raw Pork -145°F Carne de Puerco crudo
	Raw Ground Beef – 155°F Carne de res molida crudo
	Raw Poultry -165°F (Pollo) Carne de Aves crudo