

The 3 sink basin dishwashing system is a well-known clean, rinse, sanitize, and dry method in many restaurants and bars. It's a way to ensure that dishes are properly cleaned, sanitized, and ready to re-use. With this handy step-by-step guide for 3 sink basin dishwashing, it's even easier to remember the importance of each step. It can also help remind staff of the do's and don'ts for the process.

Step 1: Pre-Wash

Before starting the wash cycle in a [3 basin sink](#), you should try to scrape off as much food as possible in a waste bin or scrap container. This will help keep the dish water cleaner, helping you [save on detergents](#).

Step 2: Wash

Ensure that each basin is clean and sanitized prior to filling them.

The 1st basin is for washing with [hot, soapy water at a range of 95^o to 120^o F](#). You should have a good [scrub brush](#) and [scouring pad](#) on hand. If you're only cleaning glasses, a [submersible glass washer](#) will make things easier. Remember to replace with clean, hot, soapy water when it begins to drop temperature or becomes dirty.

Step 3: Rinse

The 2nd basin should be filled with hot water at around 120^o F. The cleaned dish should be rinsed off in the water until no more detergent is present on the dish. If it becomes hard to get the detergent off, you should refill the basin with new, hot water.

Step 4: Sanitize

To be thoroughly cleaned, health code requires this last step, which is the

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3 SINK BASIN DISHWASHING

Step 1: PRE-WASH

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Step 2: WASH

Ensure that each basin is clean and sanitized prior to filling them. The 1st basin is for washing with hot, soapy water of a range of 95° to 120° F. You should have a good scrub brush and scouring pad on hand. If you're only cleaning glasses, a submersible glass washer will make things easier. Remember to replace with clean, hot, soapy water when it begins to drop temperature or becomes dirty.

Step 3: RINSE

The 2nd basin should be filled with hot water at around 120° F. The cleaned dish should be rinsed off in the water until no more detergent is present on the dish. If it becomes hard to get the detergent off, you should refill the basin with new, hot water.

Step 4: SANITIZE

To be thoroughly cleaned, health code requires this last step, which is the sanitize stage. The 3rd basin should be filled with sanitizer to ensure bacteria are removed from all surfaces. The dish should soak in a mixture of sanitizer mix for at least one minute. pH test kits are a great way to ensure the sanitizer is mixed to manufacturers standards. If you're using chlorine as your sanitizer, you should check the pH levels often, as chlorine will evaporate over time.

Step 5: AIR DRY

The only recommended way for drying the dish is by air drying – no wiping the dish down with a towel, just let it air dry.

NEVER TIPS

Use your 3 SINK BASIN as a MOP OR HAND WASHING STATION

The 3 sink basin SHOULD be refilled EVERY 4 HOURS cleaned between each use.

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Step 5: Air Dry

The only recommended way for dry the dish is by air drying – no wiping the dish down with a towel, just let it air dry.

Tips

- Never use your 3 sink basin as a mop or hand washing station.
- The 3 sink basin should be refilled every 4-hours and cleaned between each refill. You can create a schedule for testing and changing water to make it easier for staff to remember. Simply use a dry erase pen on laminated paper with a simple to read checklist that includes the pH test, when to refill/change water, etc.
- Before choosing a scrubbing pad, check with the business to see what is preferred. Some companies/restaurants do not allow steel or copper pads to be used as they tend to breakdown over extreme use and can create small shavings that are left behind on the “clean” pan.