

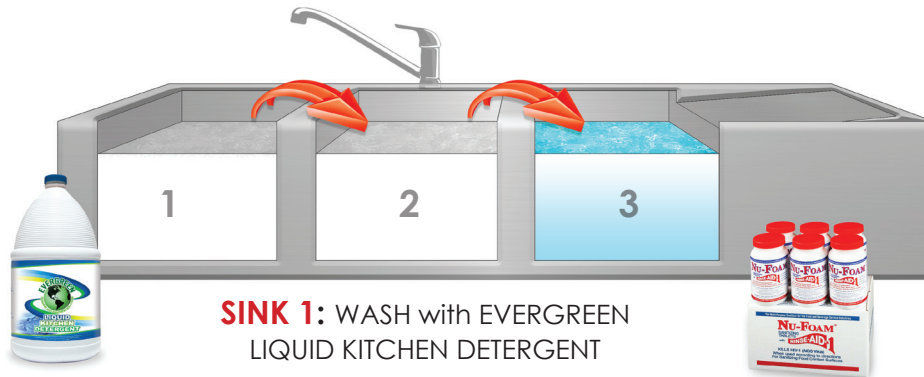


**Healthy Living
Demands It!®**

Procedures for Washing Commercial Kitchen & Glassware

3-SINK SYSTEM (HAND WASHING)

Commercial Kitchen & Glassware



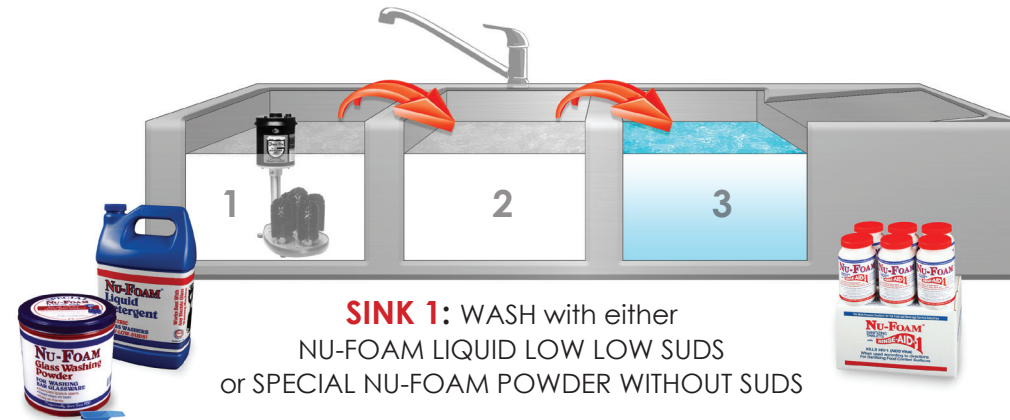
SINK 1: WASH with EVERGREEN LIQUID KITCHEN DETERGENT

SINK 2: RINSE dishes, glasses, pots, pans and utensils in clean water

SINK 3: SANITIZE dishes, glasses, pots, pans and utensils with NU-FOAM SANITIZING TABLETS

3-SINK SYSTEM (MECHANICAL)

Glassware



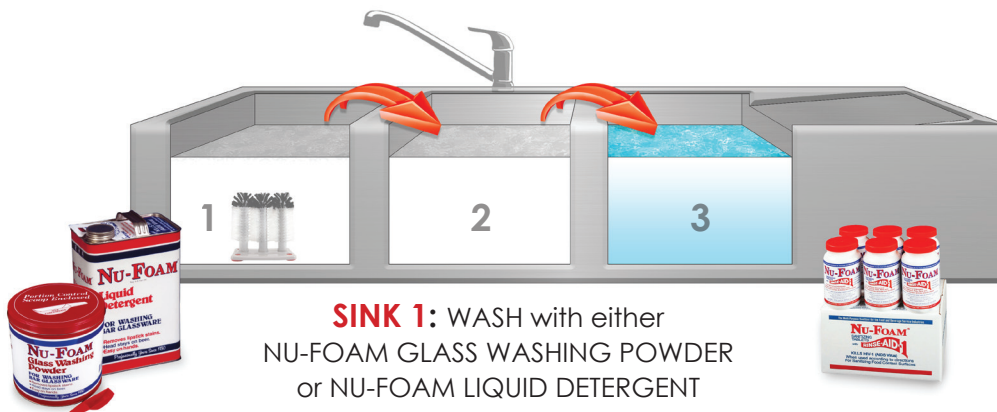
SINK 1: WASH with either NU-FOAM LIQUID LOW LOW SUDS or SPECIAL NU-FOAM POWDER WITHOUT SUDS

SINK 2: RINSE glasses in clean water

SINK 3: SANITIZE glasses with NU-FOAM SANITIZING TABLETS

3-SINK SYSTEM (MANUAL)

Glassware



SINK 1: WASH with either NU-FOAM GLASS WASHING POWDER or NU-FOAM LIQUID DETERGENT

SINK 2: RINSE glasses in clean water

SINK 3: SANITIZE glasses with NU-FOAM SANITIZING TABLETS

2-SINK SYSTEM (MECHANICAL)

Glassware



SINK 1: WASH and SANITIZE with NU-FOAMICIDE COMBINATION DETERGENT SANITIZER

SINK 2: RINSE glasses in clean water