

Procedure for Change of Use: From 3-Compartment Sink to Vegetable Prep Sink

If you need to temporarily use a **3-compartment sink** for vegetable preparation, it's crucial to follow a proper cleaning and sanitation procedure to prevent cross-contamination and ensure food safety.

Step 1: Drain and Clear the Sink

Completely drain all water and remove any dishes, utensils, or other food items from all three compartments.

Step 2: Wash the Sink

Using warm, soapy water and a clean scrub brush or scouring pad, thoroughly wash the inside of all three compartments and the surrounding drainboards. This step removes any visible food particles, grease, and residue.

Step 3: Rinse the Sink

Rinse all surfaces with clean, warm water to remove all soap and any remaining debris. Ensure no suds are left behind.

Step 4: Sanitize the Sink

Prepare a sanitizing solution according to the manufacturer's instructions for your specific sanitizer (e.g., chlorine, lactic acid, or a quaternary ammonium compound). Submerge a clean cloth or sponge in the solution and wipe down the entire inside surface of all three compartments, as well as the drainboards and faucets. Allow the solution to air dry.

Step 5: Prepare for Vegetable Use

Once the sink is clean and sanitized, you can now use it for washing and prepping vegetables. Fill the sink with clean, potable water. You can now safely wash vegetables in the sink, as it is free from contaminants.

Step 6: Prepare for Dish Washing

Prior to using the sink for washing dishes again, repeat steps 1-4 to clean and sanitize the sink to prevent cross-contamination and ensure food safety.