

No Time To Train

Using the Three Compartment Sink

Lesson Participants: School Nutrition Assistants

Type of Lesson: Face-to-face training session

Objective: For food service assistants to be able to demonstrate how to accurately use the three compartment sink to scrape, wash, rinse, sanitize, and dry pots, pans and utensils.

Materials Needed:

- Manager's Script
- Pens and Pencils (one for each employee)
- Example Scenario (one for each employee)



Manager's Script:

Using the Three Compartment Sink

Introduction: (2 minutes)

SAY: During the next 10 minutes we will review how to use a three compartment sink. After this training you will be able to identify and demonstrate how to accurately use a three compartment sink to scrape, wash, rinse, sanitize and dry pots, pans, and utensils. A three compartment sink is needed when a kitchen does not have a dish machine or if the dish machine has broken down. Following the cleaning and sanitizing procedures helps remove microorganisms from items and prevents food borne illnesses.

Steps to Using a Three Compartment Sink: (5 minutes)

SAY: When using a three compartment sink, you need to comply with the following rules:

- First rinse, scrape or soak all items before washing.
- Second, wash items in the first sink in a detergent solution. Use a brush, cloth or scrubber to loosen and remove soil. The water temperature in the first compartment should be at least 110°F. Use a calibrated thermometer to check the water temperature. Replace the detergent solution or fill the sink with new water when the water appears dirty.
- Third, rinse the washed items in the second compartment by either dunking them in clean rinse water or by spraying them. Make sure all traces of food and detergent are removed. The water temperature in the second compartment should also be at least 110°F.
- To sanitize the washed and rinsed items, dunk them in hot water in the third compartment. If you use a hot water rinse, the water temperature must be at least 171°F and the items must remain submerged for a minimum of one minute. If you use a chemical sanitizer, the sanitizer must be mixed at the proper concentration. Quaternary Ammonium Compounds must be 200 ppm and Chlorine must be at least 50 ppm with immersion in the sanitizing solution for at least two minutes. The temperature of the water for sanitizing with chemical solutions must to be at least 75 ° F.
- All washed, rinsed and sanitized items should be placed on a clean draining board or draining rack to air dry. Do not stack items until they are dry. Remember drying cloths cannot be used to dry items because they can spread bacteria.

Example Scenario: (3 minutes)

DO: Pass out example scenario, pens and pencils.

SAY: Now we will go over an example scenario. I will pass out the handout. Read the directions and complete the scenario. We will go over it once everyone is done.



Example Scenario

Where does it belong?

Directions: Place the correct words into the compartment they belong.

First Compartment	Second Compartment	Third Compartment	Drying Rack
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Word Bank

- Clean 110°F water
- No cloths
- Rinse
- Detergent solution & 110°F water
- Sanitize
- Brush, cloth, or scrubber
- No stacking cleaned items while wet
- 171°F water
- Chemical Sanitizer
- Wash

FOOD SAFETY AND HACCP TRAINING REPORT

(Complete this report and File in HACCP Section 2-9: Training)

TRAINING TITLE: **No Time To Train: Using the Three Compartment Sink**

DATE:

LOCATION:

INSTRUCTOR:

Training Agenda/Outline is attached: **Yes** **No**

PARTICIPANT NAME	SCHOOL