

## A Quick Reference for River Rafters: Cleaning and Sanitizing Dishes Using the Three-Container Method

### Get Ready

- Scrape dishes to remove excess food before you start washing. Put excess food in the garbage container.
- Wash your hands. Do not wash dishes if you have open sores that could transfer germs to dishes. If in doubt, wear rubber gloves.
- Make sure all three containers are clean.
- Put the three containers in a row.
- Fill the first container with detergent and hot (110°F) water. Check the temperature with a calibrated thermometer.
- Fill the second container with clean hot (110°F) water.
- Fill the third container with clean warm water (75°F) and sanitizer (e.g., 50–100ppm chlorine). Do not mix chlorine bleach and other disinfectants. Check for the proper concentration with the appropriate test strips.

Wash your hands again. Do NOT wash your hands in the containers!

### Make it So

STEP 1: WASH scraped dishes and utensils in container #1. Use a brush or scrubber to loosen and remove soil. Replace the detergent solution when the suds are gone or when the water appears dirty, whichever comes first.

STEP 2: RINSE washed items in container #2. Immerse the items entirely. Make sure all traces of food and detergent are removed. Food and detergent can interfere with sanitizing the dishes.

STEP 3: SANITIZE rinsed items in container #3. Items should remain completely immersed for 30 seconds.

STEP 4: AIR DRY sanitized dishes on a CLEAN drain board or in a drying net.

