A dishwashing set up is required for utensils that will be reused at the food preparation site.

All utensils must be washed, rinsed, sanitized and air-dried.

**Proper dishwashing set up for events**

Sanitize with a dilution of 50-100ppm Chlorine Bleach

\[ \frac{1}{4} \text{ tsp of bleach per quart of warm water,} \]

or

\[ 1 \text{ tsp of bleach to 1 gallon of water.} \]

**Check with Chlorine Test Strips.**