

**FOOD & NUTRITION SERVICES**  
**SANITATION & FOOD SAFETY**

**COMPETENCY CHECKLIST**  
**MANUAL SANITIZING IN THE THREE-COMPARTMENT SINK**

Employee Name: \_\_\_\_\_

The employee must demonstrate proper procedure for manually washing and sanitizing utensils and equipment in the three-compartment sink.

<b>PROPER SANITIZING THREE-COMPARTMENT SINK - VERBAL</b>	
<b><u>Instructor's Initial</u></b>  Pass / No Pass	<b>Critical Behaviors</b> <b>Responds correctly to questions regarding manual washing and sanitizing utensils and equipment</b>
	1. What is the purpose of sanitizing the utensils and equipment?
	2. Give an example of a mistake to avoid when sanitizing utensils and equipment?
	3. Tell me how you set up the three compartments for washing and sanitizing.
	4. Tell me how you test the chemical sanitizer in the 3 <sup>rd</sup> compartment.
<b>PROPER SANITIZING THREE-COMPARTMENT SINK - NON-VERBAL</b>	
<b><u>Instructor's Initial</u></b>  Pass / No Pass	<b>Demonstrates the ability to correctly wash and sanitize utensils and equipment in the three-compartment sink.</b>
	1. Can correctly wash utensils and equipment in the 1 <sup>st</sup> compartment sink
	2. Can correctly rinse utensils & equipment in warm water in the 2 <sup>nd</sup> sink
	3. Can demonstrate correct sanitization of utensils & equipment in the 3 <sup>rd</sup> sink
	4. Can demonstrate how to use the test strip in the 3 <sup>rd</sup> sink.
	5. Can show how to record the test strip results on the ppm log

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*Instructor's Signature*

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*Date*