



Stearns Packaging: The Complete Hand Dishwashing System for Food Service Operations. A Step-by-Step Guide to Clean, Sanitize, and Protect Your Kitchen

In the food service industry, clean and sanitized dishware is not optional — it's essential for food safety, regulatory compliance, and customer confidence. While automatic dish machines are common, many operations still rely on **manual (3-compartment sink) dishwashing systems** for pots, pans, utensils, and glassware.

Using the right products — and following the correct process — ensures consistent, safe results every time.

Below is a professional guide based on Stearns Packaging Corporation's recommended **5-Step Hand Dishwashing System**

Featuring: Premeasured detergents and sanitizer

- **One Packs Pot "n" Pan Cleaner**
 - **Water Flakes Pot & Pan Detergent**
 - **One Packs Steramine® Sanitizer**
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1 Scrape – Remove Food Soil

Objective: Eliminate excess food particles before washing.

- ✓ Scrape plates, glasses, utensils, pots, and pans thoroughly.
- ✓ Remove all visible food debris into waste containers.

Why this matters:

Removing debris prevents wash water contamination and improves detergent efficiency.



2 Wash – Break Down Grease & Soil

Objective: Clean with the correct detergent concentration.

Fill the first sink compartment to the designated level with warm water.

Recommended Premeasured Detergents:



- **One Packs Pot "n" Pan Cleaner**

OR



- **Water Flakes Pot & Pan Detergent**

Why portion control matters:

- Ensures consistent cleaning strength
 - Reduces waste
 - Eliminates measuring errors
 - Controls chemical costs
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3 Rinse – Remove Detergent Residue

Objective: Flush away loosened soil and detergent.

- ✓ Use clean potable water
- ✓ Keep rinse water clear
- ✓ Change rinse water frequently

Why this step matters:

Leftover detergent can neutralize sanitizer effectiveness in the next step.



Sanitize – Kill Harmful Bacteria

Objective: Properly sanitize after cleaning.

Fill third compartment with water to the pre-calibrated fill line.

Important: Proper sink calibration must be completed to determine the correct size of Steramine pack to use. Calculate the appropriate fill-line level based on the sink's volume and clearly mark it with a fill-line sticker. Download the Stearns Water Level Calculator Worksheet to assist with your calculation. Fill-line stickers can be ordered from Stearns Packaging.

ONE PACKS
Dispenser-Free Control Systems®



One Packs Steramine® Sanitizer is premeasured and available in four sizes. Select the appropriate size based on the number of gallons the designated sanitizing sink holds.

Required dilution: 200 ppm active quaternary ammonium sanitizer solution.

Wash, Rinse & Sanitize Depth Guide



Keeping your 3-compartment sink filled to the proper levels is essential for effective cleaning and sanitizing. Use the worksheet provided to calculate gallons per inch and mark the correct wash, rinse, and sanitize depths in your sink with water-resistant stickers. Proper depth labeling ensures your sink is always filled to the required levels for cleaning, rinsing, and sanitizing. Also, check out our 5 Steps for Hand Dishwashing—featuring recommended products like Pot-n-Pan Cleaner and Steramine.

Sanitize by **immersion** for at least 1-minutes of:

- Glasses
- Dishes
- Utensils
- Pots
- Pans

Why is 200 ppm (Parts Per Million) concentration important for sanitizing?

Concentration ppm (parts per million) is essential in sanitation because it ensures sanitizing solutions are strong enough to eliminate pathogens while remaining safe for surfaces and users. It specifies the precise concentration of active ingredients—such as chlorine bleach or quaternary ammonium compounds—which directly affect cleaning effectiveness, safety, and regulatory compliance by guiding accurate chemical dosing.

- Meets health department standards
 - Provides effective broad-spectrum sanitization
 - Helps maintain food safety compliance
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5 Air Dry – Never Towel Dry

Objective: Prevent recontamination and never rinse after the sanitizing step.

✓ Allow items to drain completely

✓ **DO NOT TOWEL DRY**

Why no towel drying?

Cloths can reintroduce bacteria and undo the sanitizing step.



VISUAL OVERVIEW...

Why Use a Complete System?

WHY USE A COMPLETE HAND DISHWASHING PROGRAM?

PURPOSE - Removes grease & soil - Kills bacteria at 200 ppm	WASH Removes grease & soil	SANITIZE Kills at 200 ppm
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WATER FLAKES®
Dispenser-Free Control Systems®

ONE PACKS
Dispenser-Free Control Systems®

A proper hand dishwashing program includes:

Step	Product	Purpose
Wash	One Packs Pot "n" Pan Cleaner or Water Flakes Pot & Pan Detergent	Removes grease & soil
	Sanitize One Packs Steramine® Sanitizer	Kills bacteria at 200 ppm

Benefits of the Stearns One Packs System:

- Pre-measured, no-guess dosing
- Consistent results
- Reduced overuse and waste
- Easier employee training

- Regulatory compliance support
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Health departments require:

- Proper wash concentration
- Proper sanitizer concentration (200 ppm quat)
- Proper immersion time
- No towel drying

Using **One Packs Pot "n" Pan Cleaner** or **Water Flakes** and **One Packs Steramine®** helps simplify compliance and documentation.



The correct **5-step hand dishwashing process**, combined with:

- Portion-controlled detergents
- Measured sanitizer packs
- Proper air drying

creates a complete **health department compliant hand dishwashing system** for restaurants, cafeterias, catering operations, and institutional kitchens.

By standardizing your manual dishwashing program, you protect:

- Customers
- Staff
- Your reputation
- Your health inspection scores

