

New Mexico Environment Department Presents:

Food Safety Tip



“Have you seen the sink that they want you to put into your facility? You could almost use the sink as a bathtub.” Occasionally, people wanting to start a restaurant facility are surprised at the size of the equipment needed to start even a small facility.

According to the New Mexico Food Service and Food Processing Regulations, Section 7.6.2.9.D.8, p18, a sink must be, “A three compartment sink, with the first for washing, the second for rinsing, and the third for sanitizing, shall be provided and used wherever washing and sanitization of equipment or utensils are conducted manually...” So, these sinks will definitely be larger than your household sink.



How do you determine the appropriate size for your sink basins?

- ☛ Find largest the pot/equipment that you plan to wash in the sink.
- ☛ Find a box that will completely hold the item.
- ☛ Use height, length, and width measurements of box for sink size.
- ☛ A second hand commercial sink is acceptable.

A three-compartment sink is very versatile. Once a basin is cleaned and sanitized, you can wash fruits and vegetables as well as thaw meats under running water. Just remember to clean and sanitize the sinks after each use no matter what the purpose.

