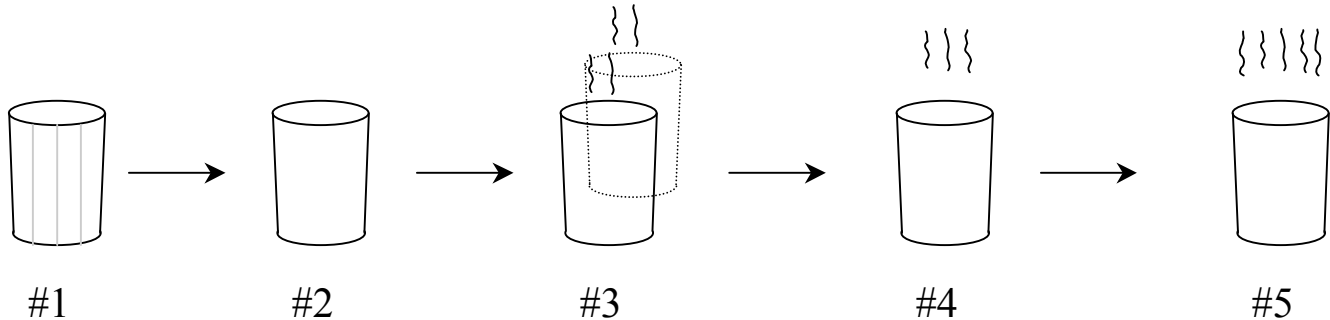


Wash Line

Setup: Before starting to cook, heat water for washing dishes. Continue heating water during the meal. You will need warm water, hot water, and some steaming hot water. Set up five cleaning stations. Leave plenty of space between stations to avoid bottlenecks in the line. In cool weather, cover the warm/hot water stations with a lid to conserve heat.



1. **Trash:** Scrape food scraps into a trash can.

- Rubber scraper - optional

2. **Chunk Dunk:** Dunk dirty dishes in water (can be cold or warm) to remove food particles.

3. **Wash**

- Warm to hot water
- Scrub pads/sponges (at least two)
- Enough soap to make suds. If you add too much soap the rinse water will get sudsy too fast. You can always add more soap later.
- For large groups you can have two washing stations to improve line flow.
- Save the dirtiest dishes (cooking pots & pans) for last.

4. **Primary Rinse**

- Hot water

5. **Final Rinse**

- Water should be “painfully hot” to kill germs and to let dishes dry quickly.
- Tongs to retrieve items dropped in the pan - optional

Instruct scouts how to use the system. If people use the stations in the wrong sequence or do not properly wash their dishes they can contaminate the water. First offense: re-wash their dishes. Second offense: wash all the cooking utensils. Third offense: wash all the dishes in the camp.

Maintenance: In cold weather or for large groups, as the final rinse station (#5) cools off, add scalding hot water. First move water from station #4 to #3, then from #5 to #4 before adding to #5. The water should always move “upstream.”

Cleanup: Start with station #2: Dump chunk dunk bucket, then wash with water from #3 and discard. Wash station #3 with scrub pad and rinse with water from #4, then use this water to rinse station #2, etc. Finally, use the water from #5 working “upstream” to rinse all the stations.