

Camp Dishwashing System



Set up the wash station on a bench/table so that the girls can access it from both sides.

Equipment:

3 plastic tubs	hot water	bleach
biodegradable dish soap	sponge scrubber	spatula
compost bin		

Instructions:

1. **Scrape** - Before washing any of the dishes, make sure to scrape off any food scraps from the plate and bowl with a spatula into the compost bin. This will help minimize making your dishwater dirty with food scraps.
2. **Wash** - Add a few drops of biodegradable soap to the Wash Tub. Add hot water to the Wash Tub until it is about half full. Then add some cold water until the water temperature is comfortable to touch.
3. **Rinse** - Add hot water to the Rinse Tub until it is about half full. Then add some cold water to the tub until the water temperature is comfortable to touch.
4. **Sanitize** - Add hot water to the Sanitize Tub until it is about half full. Then add some cold water to the tub until the water temperature is comfortable to touch. Add one capful of bleach to the water. Note: Bleach kills bacteria.
5. Place dishes into a mesh ditty bag and hang to air dry. If there are no hooks on the wall, set up a rope and attach ditty bag to the rope with a carabiner.
6. Dispose of grey water in the Liquid Disposal Pit for grey water. At camps, any used water is called Grey Water. Use a strainer or j-cloth over the Liquid Disposal Pit to catch all the food bits.
7. When dishwashing is done, pour out the Wash Tub first. Then dump the rinse water into the Wash Tub and pour this out. Finally, pour the bleach water into the Rinse Tub and then the Wash Tub, before dumping it out. This is to ensure that all three tubs are disinfected.

Tips:

- Label the three plastic tubs: Wash Tub (add water and soap); Rinse Tub (add water); Sanitize Tub (add water and bleach).
- Start boiling water for dishwashing before you sit down to eat your meal.
- Clean off your dishes as much as possible before placing them into the Wash Bin.
- Scrape excess food off the dishes into the Compost Bin and wipe off any sauces with paper towel.



Photo Credit: Van Chau