WASHING SALAD & VEG – Sanichlor

READ BEFORE STARTING PROCEDURE

Please reference the relevant Safety Data Sheets, risk assessment and safe system at work documents.



Always wear correct PPE



Rinse vegetables in cold water to remove insects, loose soil etc.

2

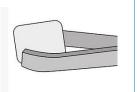


Fill sink with enough cold water to fully submerge the vegetables

(3)



Add required number of Sanichlor tablets



Allow the tablets to dissolve before adding the vegetables



Submerge the vegetables in the solution and leave for required contact time



Shake off excess solution and transfer the vegetables to a clean, dry tray



¹Where there is a lengthy time lapse between preparation and consumption of food, double the quantity of tablets.

If food is to be consumed within a short period, rinse with clean fresh water. Always make a fresh solution for every batch of food to be washed.

Number of tablets per 10L water	Gives available chlorine of	Contact time ¹
1	25ppm	15 minutes
2	50ppm	10 minutes
3	75ppm	5 minutes

Helpline: 02920 855540 **ECOLAB**®

WS.TC.181.01