

# WASHING SALAD & VEG – Sanichlor

## READ BEFORE STARTING PROCEDURE

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



**1** Always wear correct PPE

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

**3** Fill sink with enough cold water to fully submerge the vegetables

**4** Add required number of Sanichlor tablets

**5** Allow the tablets to dissolve before adding the vegetables

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

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

<sup>1</sup>Where 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 <sup>1</sup>
1	25ppm	15 minutes
2	50ppm	10 minutes
3	75ppm	5 minutes