

# CHLORINE SANITIZER

Eco ChemLabs Chlorine Sanitizer 12% specially formulated by using premium quality ingredients that works hygienically tough to remove all types Bacteria.

## Directions:

- The 3-step method of dishwashing is to be used to clean food contact equipment and utensils.
  1. 1st sink - Wash food contact equipment and utensils
  2. 2nd sink - Rinsed clean water
  3. 3rd sink - Sanitize
- A sanitizing solution of chlorine (bleach) and water at a concentration of 100 ppm (parts per million) can be used in the third sink. To make a 100 ppm chlorine solution, combine 2 ml. (1/2 tsp.) of bleach with one litre of water. Immerse utensils for at least 45 seconds.
- Change the wash, rinse and sanitizer water frequently (for example every 2 hours) or as the water become dirty. Use sanitizer test strips to check sanitizer concentration.
- For large items such as cutting boards, that can only be washed and rinsed in place, a sanitizing solution can be applied of 200 ppm bleach and water (1 tsp chlorine in 1 litre of water).
- Other sanitizers in proper concentrations, following the manufacturers' instructions, may be used if approved by the Health Department.
- Ensure all containers (bucket/spray bottle) of soap or sanitizer solutions are properly labelled and kept away from food.
- Do not use cloths to wipe food contact surfaces dry after sanitizing. Food contact surfaces should be air dried.
- All water used is to be from an approved safe supply.
- You may use tubs or basins if sinks are not available during the event.

Packaging  
Available  
4L & 20L



## PRODUCT FEATURES

- Effective against a wide variety of microorganisms.
- Not affected by water hardness  
Non-staining.
- Generally inexpensive
- Non-film forming

## PRODUCT CODE      FRAGRANCE

45521                      FRAGRANCE FREE

**PACKAGING SIZE:**    4 L, 20 L

## PRODUCT IS FREE OF TOXINS

- PETROLEUM SOLVENT
- NTA
- MONOAMINES
- SOLVENT / PETROLEUM