SparCHLOR Chlorinated Sanitizer

SANTIZATION OF NONPOROUS FOOD CONTACT SURFACES

IMMERSION METHOD: For solutions with a sanitizing solution equal to 110% of available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to re-establish a 200 ppm residual. Do not rinse equipment with water after treatment. Spray rinses are not recommended for this product. Rinse equipment with water after treatment and do not soak equipment overnight.

CLEAN-IN-PLACE METHOD: Thoroughly clean and sanitize all equipment as necessary. Prepare a 200 ppm sanitizing solution equal to 110% of available chlorine, as determined by a suitable test kit, and add sufficient product to re-establish a 200 ppm residual. Do not rinse equipment with water after re-establishing the solution.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

IMMERSION METHOD: A sanitizing solution equal to 110% of available chlorine, as determined by a suitable test kit, may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of available chlorine must be tested and adjusted periodically to ensure the available chlorine is at least 2 minutes and allow the sanitizer to drain. If solution contains less than 50 ppm available chlorine, either discard the solution or add sufficient product to re-establish a 200 ppm residual. Rinse equipment with water after treatment.

ROASTED CARROT FOOD EGG SANITIZATION: Thoroughly mix 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine solution. Rinse equipment with water after treatment.