Sanitizing High, Poorly Food Contact Surfaces
An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium is:
1. Rinse equipment thoroughly with water.
2. Use a pre-rinse solution of 1:100 dilution of PER-OX to remove soil and grease. Rinse equipment equipment for 30 seconds before using.
3. Rinse equipment equipment for 1 minute with water.
4. Allow to dry.

Sanitizing of Hatching Eggs
1. Prepare a dilute solution prepared by mixing 1 to 2.5% sodium hypochlorite solution of 5 to 10 gallons of water.
2. Soak hatching eggs in the solution for 15 minutes before hatching.
3. Rinse eggs thoroughly with water.
4. Allow to dry.

Sanitization of Conveyors, Peckers, Slicers and Saws for Meat, Poultry, Seafood, Fruits and Vegetables
An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium is:
1. Remove all products from equipment if using the sanitizer to directly contact the product.
2. Rinse equipment equipment for 1 minute with water.
3. Allow to dry.

For use in the slaughtering, washing, rinsing and sanitizing of conveyors, equipment, peelers, slicers, saws, etc.:
1. Remove all products from equipment if using the sanitizer to directly contact the product.
2. Rinse equipment equipment for 1 minute with water.
3. Allow to dry.

Antimicrobial Rinse of Pre-Cleaned or New Returns or Non-Returnable Containers
To reduce the numbers of mesophilic spoilage organisms such as Acetobacter xylinum, Lactobacillus brevis, and Saccharomyces cerevisiae:
Prepare solution by adding 7.5% (w/v) sodium hypochlorite to 5 to 10 gallons of water.
1. Pre-treat product solution by adding 1.0 5% solution of sodium hypochlorite to 5 to 10 gallons of water. This will provide 50 to 100 ppm of sodium hypochlorite.
2. Apply solution to the equipment by using a coarse spray or foam of washing the product prior to intermediate cleaning and to prevent gualects. The conveyor may be sprayed while product contacts are at the conveyor.
3. If sanitizing a laboratory equipment, use 1.5% (w/v) sodium hypochlorite to 5 to 10 gallons of water. This will provide 0.15 to 300 ppm of sodium hypochlorite.
4. Allow equipment to drain adequately before reusing. A dry surface is required.

For Treatment of Raw, Unprocessed Vegetable and Fruits
Can be applied as a dip or spray to control the growth of non-food pathogenic microorganisms such as Escherichia coli, campylobacter jejuni, salmonella enteritidis, and staphylococcus aureus.
Prepare solution by adding 7.5% (w/v) sodium hypochlorite to 5 to 10 gallons of water.
1. Pre-treat product solution by adding 1.0 5% solution of sodium hypochlorite to 5 to 10 gallons of water. This will provide 50 to 100 ppm of sodium hypochlorite.
2. Apply the diluted sanitizer solution using a coarse spray directed at the fruits or vegetables, or by submerging the fruits or vegetables for 30 seconds. Rinse the fruits or vegetables under running water to wash off the sodium hypochlorite solution.
3. Do not rinse the solution after treatment.

Eating Establishment Sanitizing
An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium is:
1. Scour/peel/wash plates, cups, glasses, etc., whenever possible.
2. Wash all dishes with a detergent.
3. Rinse thoroughly with potable water.
4. Avoid hand contact while handling equipment.

Cleaning and Sanitizing
For sanitizing equipment, use 1:100 dilution of PER-OX to remove soil and grease. Rinse equipment equipment for 30 seconds before using.
1. Rinse equipment equipment for 1 minute with water.
2. Allow to dry.

Sanitizing Tableware
For sanitizing tableware is to wash and ambient temperature waterwashing machines, set the 30 to 45 °F (10 to 15 °C) out of potable water. Solution must contact tableware for a minimum of 50 seconds. Allow treated surface to drain adequately.

Final Sanitizing Bottle Rinse
May be used as a final sanitizing rinse for plastic, glass or metallic returnable and non-returnable containers.
1. Wash bottles with detergent or decontamination and rinse with potable water.
2. Rinse bottles with potable water for a minimum of 50 seconds. Allow treated surface to drain adequately.

Sanitizing of Flushing Water
For the storage or distribution of water, for the sanitization of conveyors, equipment, peelers, slicers, saws, etc.:
1. Remove all products from equipment if using the sanitizer to directly contact the product.
2. Rinse equipment equipment for 1 minute with water.
3. Allow to dry.

For use in the distribution of water, for the sanitization of conveyors, equipment, peelers, slicers, saws, etc.:
1. Remove all products from equipment if using the sanitizer to directly contact the product.
2. Rinse equipment equipment for 1 minute with water.
3. Allow to dry.