Cleaning and Sanitizing Guide

Using good sanitation practices prior to preparation helps reduce the risk of contamination of fresh produce. Surfaces that come in contact with produce must be washed, rinsed and sanitized regularly.

Make sure your produce is free of dirt, undamaged and pre-cooled in a refrigerator. Pre wash in water warmer than the produce to remove excess soil and dirt.



Prior to preparing the sanitizing solution.

DO

~ clean all utensils and surfaces that come in contact with food.

 \sim rinse thoroughly with water.









Prepare the sanitizing solution.

•After cleaning the surrounding area and the designated container for the sanitizing solution, fill with water.

•The designated container should have an indicator that marks the water fill so the correct concentration can be achieved. To get a concentration of 50ppm, fill the container with 15 litres of water.



•Add the Chlorine Tablet [1.25 grams].



MERIDIAN SUPPLIES (M) SDN III TEL: 603-5061 0080 FAX: 603-808 TBI

PRODUCT : MS SANTAB

2021bit: A concentrated effervencent tablet for doubles are not an analy soluble in worker and very effective at a new property of the solution of the solution of the analysis of a strive chlorine. The first solution in all water conditions. One while four a tracks for table for a so-container of .15 here of wate for an an analysis of the fore save. Soak the vegetable are and and analysis of the solution of the solution of the solution of the solution of analysis.







•Once the Chlorine Tablet is fully dissolved, take one strip of the Chlorine Test Papers.

• Dip the strip into the solution.

•Compare the colour the strip changed into with the guide on the outside of the package to determine the solution strength.



Soak the produce in the prepared solution.





- Soak time as follows;
- 10 minutes for SALAD LEAF
- 10 minutes for SOFT FRUIT
- 10 minutes for HARD SKINNED FRUITS AND VEGETABLES



•Remove produce from the sanitizing solution.

~There's no need to rinse produce after soaking in the sanitizing solution, however, should you prefer to do so, rinse produce with plain potable water.







•For salad leaf, spin dry and store in a pre sanitized lexan container, cover, label and return to the chiller ready for preparation.





•For all other produce, allow to air dry in pre sanitized lexan before covering and labeling and returning to the chiller ready for preparation.

