Sanichlor - SALAD WASHING HS/TC/036/03 - August 2017

Where there is a lengthy time lapse between preparation and consumption of food, double the quantity of tablets.

If salad is to be consumed within a short period, rinse with clean fresh water. Always make a fresh solution for every batch of salad to be washed.

READ BEFORE STARTING





Wear PPE where advised in each step

GLOVES & SAFETY GLASSES WITH SIDESHIELDS

You MUST refer to the CPAs & Task Cards for your PPE Requirements

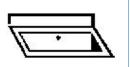




Rinse salad in cold water to remove insects, loose soil etc.



Fill sink with enough cold water to completely submerge salad



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Add required number of Sanichlor tablets



Allow tablets to dissolve before adding salad



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Submerge salad and leave for required contact time



Shake off excess liquid and transfer to a clean dry tray



Number of tablets	Gives available	Contact time ¹	
per 10L water	chlorine of		
1	25ppm	15 minutes	
2	50ppm	10 minutes	
3	75ppm	5 minutes	



