

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

¹Where 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



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

2 Fill sink with enough cold water to completely submerge salad

3 Add required number of Sanichlor tablets

4 Allow tablets to dissolve before adding salad

5 Submerge salad and leave for required contact time

6 Shake off excess liquid and transfer to a clean dry tray

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