

DO IT RIGHT!

Sanitizing with chlorine



Sanitation

- Clean all food contact surfaces, equipment and utensils regularly. Keep in mind you cannot sanitize a dirty surface.
- Use a no-rinse chlorine sanitizing solution with a concentration of between 50-200 parts per million (ppm).
- Remember, different brands of bleach vary in their concentrations. Check the label of the bleach you are using. Most bleach is 5-7% hypochlorite. The formula listed below is based on this concentration. For bleach with a higher concentration, contact your chemical supplier.

To create 100 ppm chlorine solution strength, mix 1/2 teaspoon (2.5 mL) bleach into 1 litre of potable water.

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Verify the concentration of your sanitizing solution:

- Use a test strip.
- Dip the test strip in the prepared solution and wait for the strip to change colour.
- Compare the colour on the strip with the colour scale provided to determine the concentration.
- If the sanitizing solution becomes visibly soiled, the strength of the solution may have decreased. Check the concentration of the sanitizing solution frequently to confirm strength.
- Keep the sanitizing solution labelled and away from food.