

PRODUCT : FOOD SANITISER Industrial Strength Bleach & Disinfectant

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1. PRODUCT DESCRIPTION/APPLICATION

FOOD SANITISER is a chlorine activated bleach and sanitiser.

FOOD SANITISER may be used in a number of applications including the following:

- Stain removal of kitchen crockery.
- Bleaching of clothes
- Hard surface sanitiser in bathrooms and kitchens.
- Cleaning and disinfecting of toilets and urinals. Salad vegetable washing.

2. FEATURES AND BENEFITS

- 1 Multi Purpose Cleans, sanitises and disinfects
- 2 Broad spectrum - Kills all bacteria, germs and viruses

3. METHOD OF USE

BLEACHING OF CLOTHES

Manual – Dilute **FOOD SANITISER** 20 mls per 10 litre of cold water, Soak for 10 minutes. Rinse thoroughly with clean water.

Automatic Washing Machine – Add ½ cup (125 ml) of **FOOD SANITISER** to the hot wash water before adding clothes, allow 5 minutes to soak, then wash with normal machine cycle using Tasman's BLUEWASH.

Stain Removal – Such as coffee, fruit, wine, blood and ink. Soak stained portion using 1 cup (250ml) of **FOOD SANITISER** H per 5 litres of cold water, soak for 5-10 minutes then wash in usual method.

For Cleaning Bathrooms & Kitchens – To remove stains, mould, mildew, body fat and soap scum from hard surfaces dilute ½ cup (125ml) of **FOOD SANITISER** to 1 litre of cold water and apply to surface to be cleaned and disinfected. Leave for a few minutes before rinsing with clean water.

For Toilets and Urinals – For cleaning and disinfecting around toilet bowl and seat, dilute ½ cup (125ml) of **FOOD SANITISER** to 1 litre of cold water and apply to surface. Leave for 10 minutes before rinsing with clean water.

SANITISING SOLUTION FOR SALAD VEGETABLE WASHING

Area: To make a 100ppm solution of available chlorine.

Frequency: Each time salad vegetables are used.

Method: 1. Use the table below to determine how much product to add.

- 2 Use cold water only. Do not use warm or hot water.
- 3 Soak vegetables for 5 minutes, then drain. Do not rinse.
- 4 Discard solution after each use.

FOOD SANITISER - VOLUME OF SOLUTION REQUIRED (LITRES)

5	10	15	20	25	30	35	40
11ml	22ml	33ml	44ml	55ml	67ml	78ml	89ml

SUITABILITY OF CHEMICALS FOR FOOD PREPARATION AREAS

FOOD SANITISER is suitable for use in kitchens and food preparation areas

4. PACKAGING

- 5 litre polyethylene drums – Product Code: 10905
- 15 litre polyethylene drums – Product Code: 10920

5. TECHNICAL DETAILS

HEALTH HAZARD INFORMATION:

See separate Health and Safety Data Sheet available on request.

Caps to be kept sealed and stored in a cool place to keep the crème fresh and free flowing. Not Classified as Hazardous according to Worksafe Australia criteria. **Poisons Schedule:** Not classified **Dangerous Goods:** Not classified