Food Sanitiser
Technical Bulletin

>> Dominant®

Description and Use

Food Sanitiser is a chlorinated liquid designed for sanitising salad vegetables, food utensils and food contact surfaces.

Features and Benefits

Food Sanitiser is a chlorinated liquid. This has a broad spectrum of activity and kills most types of bacteria and fungi.

Salad vegetables can be contaminated with bacteria from the soil. This can lead to food poisoning. Soaking with Food Sanitiser reduces this problem and keeps salads looking fresher by killing spoilage bacteria and fungi that may degrade the salad ingredients.

Food Sanitiser is available in 1 litre 'Dose Right' bottles for accurate dispensing and 5 litre bottles that can be used with Smart Pumps or mixing stations.

How to Use

To ensure accurate dosing it is important to know the capacity of the sink unless a mixing station is used. Fill sink to the normal level and measure the width and depth of the sink, and the depth of the water in cm. Multiply these together, then divide by 1000. The result is the capacity in litres.

Sanitising Salad Vegetables

Wash salad vegetables in clean water to remove all visible soiling. Then sanitise by soaking in 50 - 100ppm available chlorine solution for 5 minutes. (The NSW Food Authority requires 100ppm available chlorine). Drain off residue but do not rinse. Discard solution after use. If salad vegetables are not to be used immediately, store in a fridge. Sanitation reduces bacteria numbers but doesn't eliminate them completely, so bacteria will regrow if salads are left out at room temperature.

If food is served to patients with poor immune systems the best option is to only serve them cooked vegetables not salads.

Sanitising Food Utensils

Wash utensils manually in a sink, rinse and then immerse in a 200ppm solution of Food Sanitiser for at least 30 seconds. Allow items to dry on rack after rinsing. Make up solution at the same time as the detergent and discard once the dishes are washed or at least every 2 hours. A 200ppm solution is made by adding 40ml Food Sanitiser per 5 litres water.

To sanitise surfaces, clean and rinse then spray with a 200ppm solution of Food Sanitiser and leave to dry.
A 200ppm solution is made up by adding 6ml to a 750ml trigger spray. Discard any solution left at the end of the day and allow spray to dry.

Food Sanitiser contains chlorine. Store in a cool area and rotate stocks to use oldest material first.

Do not mix with any acidic substances.

Usage Instructions / Dilution Rates

General Food Sanitiser: Use a concentration of 50 – 100 ppm (1:500 or 2ml/L – 1:250 or 4 ml/L)

Food Utensils: Use a concentration of 200 ppm (1:125, 8 ml/L) for no-rinse applications.

For Spray & Wipe Bottles: Use a concentration of 200 ppm (1:125, 8 ml/L) for no-rinse applications. This equates to 6ml per 750ml bottle.

Solutions made up in trigger sprays should be replaced after 8 hours with a fresh solution.

Technical Data

Food Sanitiser is a solution containing 2.5% available chlorine. It has a pH of 12.4 in the neat form.

Pack Sizes

5L Bottle	Code: 26916
6L (6 x 1 litre Dose Right Bottle)	Code: 14715

Accessories

750 mL Dispensing bottle	Code:

Dominant Colour Code

CAUSTIC OR CHLORINE

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Hazard Information & Safety

Classified as hazardous according to the criteria of the Globally Harmonised System of Classification and Labelling of Chemicals (GHS).

DANGER
Causes severe skin burns and eye damage
Contact with acids liberates toxic gas

Poisons Schedule: Not Classified
Dangerous Goods: Not Classified

Always wear suitable eye/face protection, chemical resistant gloves and protective clothing when using LCC.

Store product in a locked store. Keep separated from acidic products.

If acidic descalers have been used, or are about to be used, the surfaces must be thoroughly rinsed with water before using LCC or after using LCC.