

Safe Operating Procedures

K56 Chlorine Sanitiser

Suitable for use in kitchens and food preparation areas.

Task

Fruit and Vegetable Sanitiser

Chemical

K56 Chlorine Sanitiser (5L)

Procedure

1. Prewash fruit and vegetables to remove any loose soiling or dirt.
2. Fill sink via hose from chemical dispenser, until fruit and vegetables are covered.
3. Using the recommended chlorine test papers, check the ppm (parts per million) of the chlorine solution. Regulations require this to be 100ppm. If solution is too weak, add a little more K56 and retest. If solution is too strong, add a little more water and retest.
4. Place produce in the sink and soak for 5 mins.
5. Drain produce and clean sink.



⚠ Precautions

- Wear safety goggles/face shield if there is a risk of eye contact.
- Wear a PVC apron if available.
- Maintain adequate ventilation when using.
- Wear gloves when using.
- Always read SDS & labels before using chemical product.

☠ Hazards

- Will cause irritation to mouth, throat and stomach with effects including mucous build-up, irritation to the tongue and lips and pains in the stomach, which may lead to nausea, vomiting and diarrhea.
- Will cause irritation to the eyes with effects including: tearing, pain, and temporary blurred vision.
- Will cause irritation to the skin, with effects including; redness, itching and drying/defatting.
- Mists from the product will cause irritation to the nose, throat and respiratory system with effects including; coughing, discomfort, breathing difficulty and shortness of breath.
- Prolonged or repeated skin contact may lead to dermatitis.