TO DISINFECT WALLS, CEILINGS, AND FLOORS

1) Before disinfection, all gross filth must be removed from the area by scrubbing or by running water over the area to be disinfected. All food material must be removed. Always use appropriate barrier (mask, dust mask, or respirator) to protect operator from dust or smoke. Dust or smoke may be produced while crystals are dissolving. Allow five (5) minutes reaction time for crystals to dissolve completely.="0.5"

2) Spray eggs thoroughly with activated solution making sure surface area is thoroughly wet for at least 1 minute. After sanitizing, drain baskets or equipment and allow to air dry. Treat after each use or production run. Discard solution if solution becomes diluted or soiled.

3) Preparation of sanitizing solution: Prepare an activated solution by dissolving one (1) pound of Oxine® concentrate in a clean pail or container of water and adding five (5) gallons of clean, potable water. The feed rate for chlorine dioxide should be maintained at least one (1) minute. After sanitizing, drain baskets or equipment and allow to air dry. Treat after each use or production run. Discard solution if solution becomes diluted or soiled.

4) To apply: Flush picking baskets, line equipment or other food contact surfaces with solution. The solution should be used at a concentration of 500 ppm available chlorine dioxide. Apply the solution with a spray pump or Cho-Tex® sprayer. All treated areas must be thoroughly wet for at least one minute. After sanitizing, drain baskets or equipment and allow to air dry. Treat after each use or production run. Discard solution if solution becomes diluted or soiled.

5) After treatment of fruits and vegetables follow with a potable water rinse. Rinse for at least one minute. After sanitizing, drain baskets or equipment and allow to air dry. Treat after each use or production run. Discard solution if solution becomes diluted or soiled.

6) To control the build-up of slime and odor causing bacteria and enhance the taste of stored potable water.

7) To control the build-up of slime and odor causing bacteria in ice making machines and machinery.

TO CONTROL SLOPPY FEED AND SLOPPY FEEDING BACTERIA IN ICE MAKING MACHINES AND MACHINERY

1) This should be made on or off the ice machine while the water is flowing. Always use appropriate barrier (mask, dust mask, or respirator) to protect operator from dust or smoke. Dust or smoke may be produced while crystals are dissolving. Allow five (5) minutes reaction time for crystals to dissolve completely.="0.5"

2) Preparation of disinfecting solution: Place 3 1/4 fl oz of Oxine® concentrate in a clean pail or container of water and add ten (10) grams of Bio-Cide Activator Crystals or food grade citric acid of no less than 99% purity. Prepare in a well ventilated area. Avoid breathing any fumes which may be produced while crystals are dissolving. Allow five (5) minutes reaction time for crystals to dissolve completely. "="0.5"

3) To apply: Spray disinfectant solution onto surface to be treated. Make sure the area is thoroughly wet for at least one (1) minute. After sanitizing, drain baskets or equipment and allow to air dry. Treat after each use or production run. Discard solution if solution becomes diluted or soiled.

4) To control the build-up of slime and odor causing bacteria and enhance the taste of stored potable water.

5) To control the build-up of slime and odor causing bacteria in ice making machines and machinery.

6) To control sloppy feed and sloppy feeding bacteria in ice making machines and machinery.

7) To control the build-up of slime and odor causing bacteria in ice making machines and machinery.