

GLOBAL SENSORS NEW ITEM

Is your bleach solution getting the job done?

Everyone is familiar with bleach. We all trust that bleach will remove stains and sanitize whatever we use it on. That is true as long as the solution has the proper concentration. You can't tell either by smelling (yuk!) or looking. The only professional solution is to test it with test strips as the solutions are prepared.

Chlorine test strips from Global Sensors are effective and affordable. We sell kits of 5 dispensers and refill packages to recharge a set of 5 dispensers.

Global Sensors Chlorine Test Kit
(5 dispensers with 15' rolls of test strip)
\$30.00
Global Sensors Chlorine Test Kit Refill
(5 rolls with 15' of test strip in a plastic box)
\$19.00



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Global Sensors Chlorine Sanitation Test Kit

Test strips last a long time. It is important to store them in a cool and dry environment. Moisture exposure decreases the shelf life, so be sure to keep the dispensers in an area of low humidity.

Test strip dispenser allows user to tear off any size of strip. The serrated edge is very effective to allow minimal effort in this action.



Color scale is built into each dispenser. Dispenser contains 15 feet of testing strip material.

Simple Procedure

- Remove the foil covering the paper roll in the plastic roll holder
- Place the roll back in the dispenser so that you can tear off strips of the paper for testing
- Use the bleach mixing guidelines below to mix your bleach solution
- TEST to make sure that the solution is strong enough to sanitize
- Make sure that your bleach solutions is between 100 and 200 PPM using the color reference chart.
- If the solution is below 100, add more bleach
- If the solution is obviously above 200 add less bleach

Why Use Test Strips?

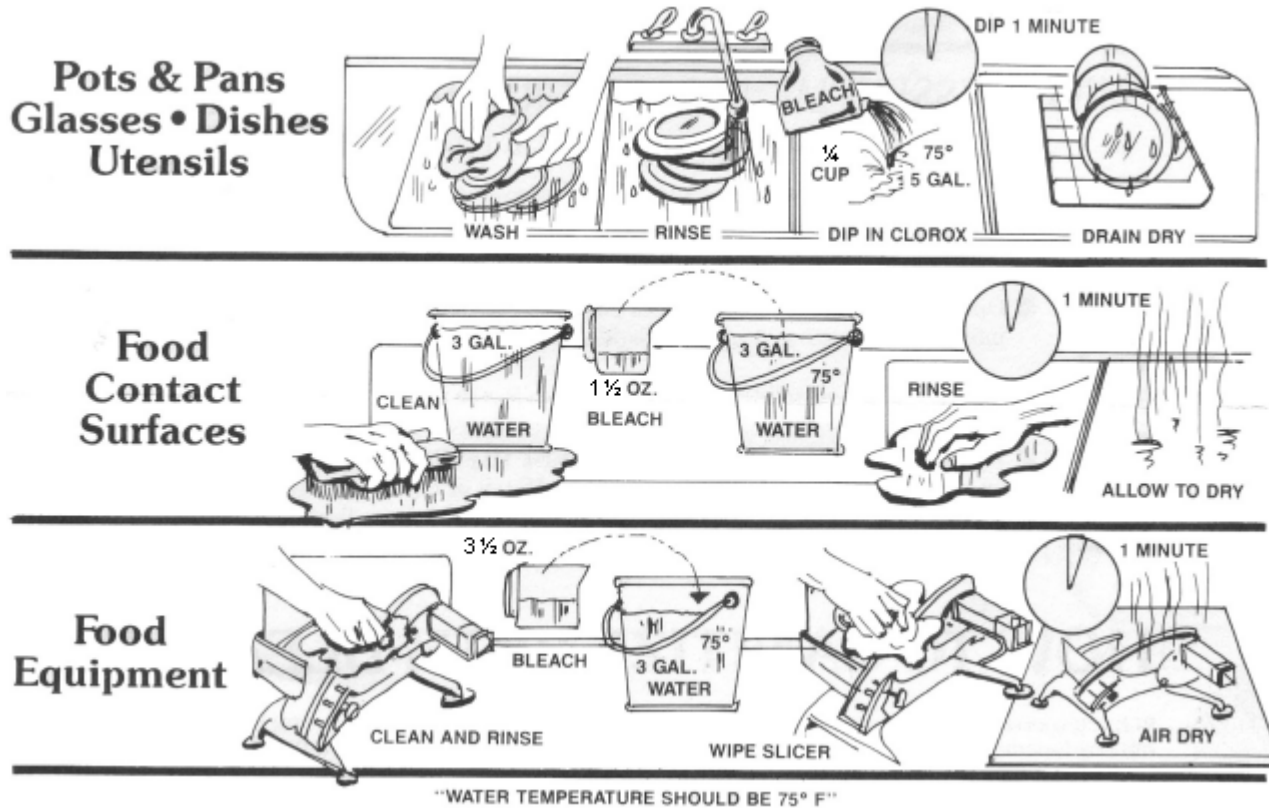
The answer is simple: you don't always get bleach solutions of the right strength, even if you follow mixing instructions. What causes this? Sometimes water used for bleach preparation contains natural chemicals that work to weaken the bleach and sometimes the bleach itself has lost strength. If you use bleach that is too weak, you are not killing bacteria!

Health inspectors look for chlorine solutions to have a minimum of 50 PPM concentration of chlorine. Best practice requires 100 PPM. Either level can be confirmed by test strips.

Chlorine solutions are generally corrosive with long term usage on equipment, and may damage plastic and rubber parts with continued usage. Using proper concentrations minimizes these effects.

How to Mix and Use Bleach Solutions

Normally, one tablespoon (= 15 milliliters = 0.5 liquid ounce) of concentrated bleach per gallon of water at normal room temperature is considered to be the equivalent of 200 PPM. This is the standard for cleaning food preparation surfaces. Cleaning equipment requires a higher concentration than utensil rinse or treatment of food preparation equipment



As you can see in these simplified instructions, there are some constant procedures.

- (1) The temperature has to be right (hotter temperatures decrease the effectiveness of bleach solutions)
- (2) The time of exposure has to be at least one minute for a bacterial kill.
- (3) And perhaps most important, the concentration of chlorine **MUST BE ADEQUATE.**

Here is a guideline for mixing bleach solutions:

Sanitizing Activity	Ratio	Should Test to <u>Minimum</u> PPM	If Low / If High
Pots, Pans, Dishes and Utensils	2 ounces/ 5 gallons (~0.3%)	50-100 PPM	Add Bleach/Add Water
Food Contact Surfaces	1.5 ounces/ 3 gallons (~0.4%)	100 PPM	Add Bleach/Add Water
Food Processing Equipment	3.5 ounces/ 3 gallons (~1%)	200 PPM	Add Bleach/Add Water