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PRODUCT GUIDANCE SHEET

BRAKES FOOD SANITISER TABLETS



Easy-to-store, easy-to-use disinfecting tablets that are used for a wide range of food industry, catering and housekeeping applications. Brakes Food Sanitiser Tablets dissolve quickly to give a known concentration of disinfectant solution and offer a more stable and less corrosive alternative to traditional liquid hypochlorite based products.

Product Name: BRAKES FOOD SANITISER TABLETS
Description: Manual use chlorine disinfection and salad wash tablets
Pack Size(s): 6x200 tablets
Pallet Size(s): 144
Product Code(s): A88651

HOW TO USE

Used for the disinfection of salad vegetables and food preparation surfaces and can be used as part of a viral outbreak containment programme. As a general guide:

- 1 tablet in 200 litres of water = 5ppm available chlorine
- 1 tablet in 25 litres of water = 40ppm available chlorine
- 1 tablet in 5 litres of water = 200ppm available chlorine

Hard Surface Disinfection (General):

- Dissolve 1 tablet in 5 litres of water (200ppm) and apply solution by mop or spray.

Viral Outbreak:

- Add 1 tablet to a 600ml spray bottle of water and allow the tablet to dissolve.
- Spray solution onto washable frequently touched surfaces in critical areas such as toilet flushes and door handles to reduce the risk of cross contamination and spread of infection.
- Make a fresh solution every 2 hours to ensure solution remains fully active.

Salad Vegetables:

- Rinse vegetables to remove any loose soiling and insects. Shake off any excess solution.
- If the vegetables are to be consumed soon after disinfection, rinse with potable water.
- If the vegetables are to be left for a period, allow to air dry. For number of tablets required and contact times use the table below.

Catering Industry - Where there is only a short period of time between food preparation and consumption			In-Flight & Sandwich Industries- Where there is a lengthy period of time between food preparation and consumption		
Tablets per 40lt of Water	Available ppm of Chlorine	Recommended Contact Time	Tablets per 40lt of Water	Available ppm of Chlorine	Recommended Contact Time
1	25 ppm	15 minutes	2	50 ppm	15 minutes
2	50 ppm	10 minutes	4	100 ppm	10 minutes
3	75 ppm	5 minutes	6	150 ppm	5 minutes

Caution:

- In case of fire and/or explosion do not breathe fumes.
- Solution may bleach fabrics.
- Always wear rubber gloves when handling tablets or disinfection solution.

SAFETY ADVICE



WARNING Causes serious eye irritation. May cause respiratory irritation. Very toxic to aquatic life with long lasting effects. Contact with acids liberates toxic gas. Wear protective gloves and eye protection. If eye irritation persists, get medical advice/attention. Use in a well ventilated area. Avoid release to the environment. Store in a dry place. Store in a closed container. Dispose of contents/container in accordance with local regulations.

For further detailed information on this product please refer to the Safety Data Sheet.

FOR PROFESSIONAL USE ONLY



COSHH STATEMENT

COSHH is a law that requires all employers to take steps to control substances (chemicals) that may cause harm to employees, contractors and visitors to the workplace. Every work environment will be different in terms of the hazardous chemicals that are present, and how these are used, and individual assessments may be necessary to consider how chemicals can be handled and stored safely, in addition to ensuring that appropriate PPE and training is provided for employees. Product SDS and Product Guidance Sheets are intended to help when carrying out a COSHH assessment, however if further advice is needed with regard to specific issues in your work environment we are happy to provide advice. **E-Mail Technical:** technical.solutions@rpadam.co.uk