
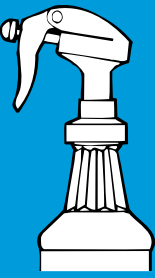


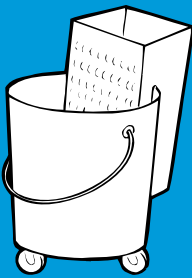
JohnsonDiversey SUPERMARKET FOOD SAFETY PROGRAM

Alternate Cleaning Method


Spectrum Plus

Multi-Purpose Cleaner


Trigger Sprayer
Diluted


Mop Bucket
2 oz./Gallon

RINSE



Formula C

Sanitizer

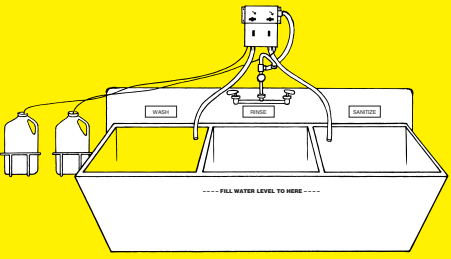

Trigger Sprayer
1/4 oz./Gallon


Hand Sanitize
1/4 oz./Gallon

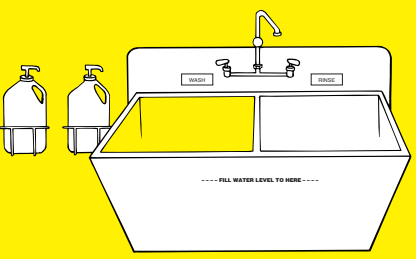
Sink Cleaning


Lotionized Super Disheen

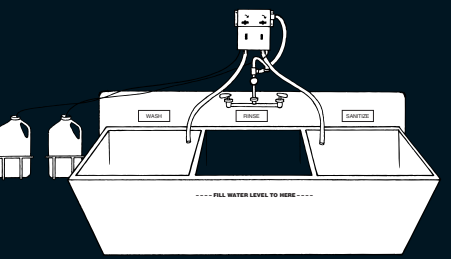
Pot and Pan Washing Detergent


3 Compartment Sink
1/5 oz./Gallon

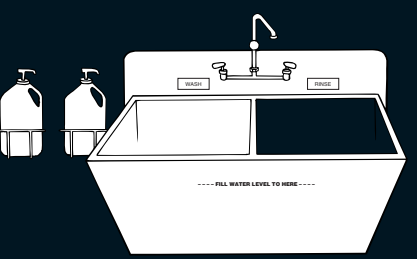
OR



2 Compartment Sink
1/5 oz./Gallon

RINSE

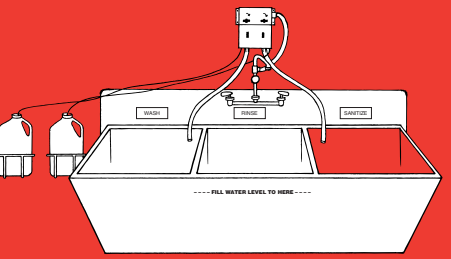

3 Compartment Sink
Rinse water only

OR

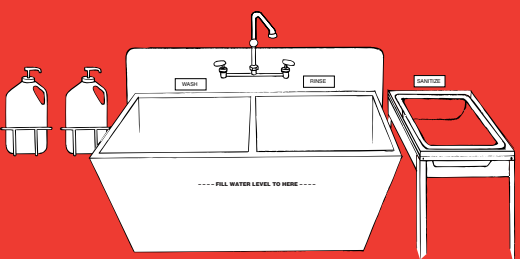

2 Compartment Sink
Rinse water only


Formula C

Sanitizer


3 Compartment Sink
1/4 oz./Gallon





































OR


2 Compartment Sink with Meat Lugger
1/4 oz./Gallon (use only with 2 compartment sink.)

For Service Call Toll-Free 800-842-4508



Always use the correct protective equipment when working with sanitation supplies.

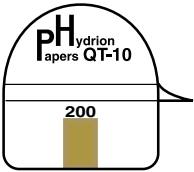
SANITATION PROCEDURES				
EQUIPMENT OR AREA	FREQ	GENERAL CLEANER	WARM WATER RINSE	WARM WATER SANITIZE
HAND TOOLS, UTENSILS, POTS, PANS	C			
MIXER BOWLS, AGITATOR	D			
MEAT TRAYS	C			
WORK SURFACES (TABLES, COUNTERS)	C & D			
MEAT BAND SAW	D			
SLICER, MIXER, TENDERIZER, MISC. EQUIPMENT	D			
MAIN AND HOLDING COOLERS	D & W			
CONVEYORS, RACKS, CARTS	W			
WRAPPING UNIT, LABELER (HAND CLEAN ONLY)	D			
DISPLAY CASES	D			
FLOORS, WALLS	W			
DISPLAY TABLE (SALAD BAR)	D			

C - CONTINUOUS

D - DAILY

W - WEEKLY

HYDRION QT-10 INSTRUCTIONS



1. Dip paper for 10 seconds. Don't shake. Compare colors at once.
2. Testing solution should be at ROOM TEMPERATURE 65°F - 75°F.
3. Testing solution should have a pH of 7.50 or LOWER. (200 PPM)
4. Follow manufacturer's dilution instructions carefully.

Retail Division
Food Safety Program
1 800 842 4508

JohnsonDiversey 