

PROSAN 3.2G Effervescent Chlorine Tablet (ECT)

Use dilutions, including descriptions of the proposed method of application.

DILUTION TABLE PROSAN 3.2g CHLORINE TABLET		
1 TABLET IN	GIVES AVAILABLE CHLORINE OF	TYPICAL USES
100ml	10,000 ppm	HIV, HEP B infected spillages (min 2 minute contact time)
1 Litre	1,000 ppm	Sanitising of Hard Surfaces (Including walls, floors, tiles etc) where Viruses are known to be present. (min 2 minute contact time)
1 litre	1000 ppm	General disinfection (Sluices, concrete areas, food prep machinery terminal disinfection)
2.5 litres	400 ppm	WC's, drains, sinks
5 litres	200 ppm	Food preparation surfaces include chopping boards
10 litres	100 ppm	Cloths & mops (Non infectious)
20 litres	50 ppm	Glassware

Guidelines for the use of PROSAN tablets for contaminated Body Fluid Spills (Ebola, HIV, HEP B etc):

- Before you start - Wear appropriate safety clothing including gloves, masks, eye protection.
- Dilute 1 tablet in 100ml Clean Water. Spread chlorine solution over the spillage at leave for 2 minutes minimum. Clean up with disposable paper towels and dispose of all contaminated waste by burning.

Guidelines for the use of PROSAN tablets for Hard Surfaces where Viruses may be present:

- Before you start - Wear appropriate safety clothing including gloves, masks, eye protection.
- Dilute 1 tablet in 1 Litre of Clean Water. Use disposable paper towels. Clean the area and leave for at least 2 minutes contact time before wiping up excess liquid with disposable paper towels.
- Dispose of of all contaminated waste by burning.

Guidelines for the Sanitising of Cloths and Mops using PROSAN Tablets where Viruses may be present:

- Before you start - Wear appropriate safety clothing including gloves, masks, eye protection.
- Dilute 5 tablets in 1 Litre of Clean Water. Soak cloths and mops for at least 30 minutes. Do not soak overnight.

OTHER USES:

Guidelines for the use PROSAN tablets for food preparation surfaces and food processing equipment:

- Remove loose debris with a clean, loosely-folded cloth.
- Wash with a hot neutral detergent solution. An abrasive nylon pad may also be useful.
- Rinse with hot water and a clean cloth.
- Make up Sanitizing solutions: Drop one 3.2g PROSAN tablet into 5 Litres warm/hot (not boiling) potable water, to provide 200 ppm of available chlorine. (Warm water assists the process of disinfection and also speeds up the tablet dissolution time.)
- Thoroughly wet the cleaned surface with the disinfecting solution by the most suitable means, e.g. trigger spray or disposable cloth.
- Leave wet for 2-3 minutes. (Providing the surface is thoroughly clean this is sufficient contact time for positive disinfection.)
- Allow to air dry or dry with clean paper towels.

IN THE CASE OF DANGEROUS OR ELECTRICAL EQUIPMENT (e.g. slicing machines), preliminary safety procedures and final safety checks will be required, several types of equipment will need partial or complete dismantling to ensure effective cleaning and disinfection.

WARNING: to be effective, disinfectant solutions must be made up fresh each day and be of correct concentration.

TOP TIPS:

- If sanitizing solution is visibly dirty – discard & make up a fresh solution.
- Use clean disposable cloths at least every shift or when visibly dirty.
- Always clean all visible dirt away first and then disinfect the surface.
- Not suitable for use on fabrics and solution will bleach.

Guidelines for the preparation of PROSAN 3.2g Effervescent chlorine tablets for washing salads, vegetables and non-peelable fruit

Where Fresh Produce is Consumed within 24 Hours of Washing:

- Remove as much dirt and debris from the vegetables and fruit as possible by thoroughly rinsing in cold fresh drinking water.
- Prepare the MACLIN's 3.2g ECT solution by adding the appropriate quantity of tablets to the recommended volume of water to give the required amount of free available chlorine in solution according to the recommended contact time. Where possible, try to ensure that the temperature of the rinse water is greater than that of the fresh produce (ideally 10°C higher). In practice potable tap water from the mains supply is satisfactory.
- Add the vegetables or fruit to the solution for the recommended contact time. Ensure produce is completely submerged. Agitate produce to remove excess air bubbles.

- Fruit or vegetables should be eaten as soon as possible after washing. It is preferable not to rinse after washing, except where the food will be consumed in <2 hours, in which case rinse with clean, fresh potable drinking water. If storage is required, remove the produce from solution and shake off excess liquid. If possible, spin dry. Place in a sealable polythene bag or an equivalent air-tight container and store under refrigerated conditions at 4 to 8°C for as short a period as possible (<24 hours).
- Some produce, which is grown under heavily contaminated conditions, i.e. cress, peppers, requires the solution strength to be doubled.

Where storage of Fresh Produce is Required for >1day

- Remove as much dirt and debris from the vegetables and fruit as possible by thoroughly rinsing in cold fresh drinking water.
- Prepare the ECT solution by adding the appropriate quantity of tablets to the recommended volume of water to give the required amount of free available chlorine in solution according to the recommended contact time. Where possible, try to ensure that the temperature of the rinse water is greater than that of the fresh produce (ideally 10°C higher). In practice potable tap water from the mains supply is satisfactory.
- Add the vegetables or fruit to the solution for the recommended contact time. Ensure produce is completely submerged. Agitate produce to remove excess air bubbles.
- Remove from solution and rinse with potable water. Shake off as much excess water as possible from the produce. If possible, spin dry. Place on clean dry trays and store under refrigerated conditions at 4 to 8°C for as short a period as possible.
- Immediately before use, remove the fresh produce from storage and rinse with potable water.
- Some produce, which is grown under heavily contaminated conditions, i.e. cress, peppers, requires the solution strength to be doubled.

DISINFECTION OF SALADS, VEGETABLES, NON PEELABLE FRUIT.

Number of application times and contact times and, if necessary or applicable, all special and specific information relevant to the geographical and climatic fluctuations or necessary waiting times for the protection of human beings or animals.

Instructions for use of 3.2g ECT.(Effervescent Chlorine Tablets)		
CATERING: Where there is only a short period of time between preparation and consumption of the food. ppm=Parts Per Million		
No of tablets per 40 litres of water:	Gives available chlorine of:	Recommended contact time:
1	25 ppm	15 mins
2	50 ppm	10 mins
3	75 ppm	5 mins
IN FLIGHT CATERING & THE SANDWICH MAKING INDUSTRY: Where there is a lengthy time lapse between preparation and consumption.		
No of tablets per 40 litres of water:	Gives available chlorine of:	Recommended contact time:
2	50 ppm	15 mins
4	100 ppm	10 mins
6	150 ppm	5 mins

*All information above is supplied in good faith and without any implied indemnity, warranty or liability. The user should ensure that any specific local infection control guidelines are followed. END