

# **SANITIZING CONVEYORS FOR MEAT, POULTRY, SEAFOOD, FRUITS, AND VEGETABLES**

## General Information

### DIRECTIONS FOR USE

SaniDate 5.0 Sanitizer/Disinfectant works best when diluted with water containing minimal levels of organic or inorganic materials, and with water having a neutral pH. Thoroughly rinse out tank with water before mixing concentrate. This product will readily mix with clean, neutral water and does not require agitation.

SaniDate 5.0 Sanitizer/Disinfectant concentrate should not be combined or mixed with any other pesticide concentrates.

This product is not for use on medical device surfaces.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed (Do not rinse) following use of the product as a sanitizer on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

### Limitations, Restrictions, and Exceptions

#### **SANITIZING CONVEYORS FOR MEAT, POULTRY, SEAFOOD, FRUITS, AND VEGETABLES**

1. Remove all products from equipment.
2. Prepare solution by adding 1.6 to 1.7 SaniDate 5.0 Sanitizer/Disinfectant liquid ounces to 5 gallons of potable water.
3. Apply sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray or other means of wetting the surfaces for a minimum of 60 seconds contact time. Control the volume of solution so as to permit maximum drainage and to prevent puddles.

4. Allow equipment to drain dry before using. No potable water rinse is required.

Method

[Spray](#)

Rates

[field rates 0](#)

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Timings

[N.A.](#)