

Fruit & Vegetable Wash Procedures

Procedimientos de lavado para fruta y vegetal



1
Clean & Fill

Clean and sanitize sink. Fill Sink and thoroughly submerge fruits and vegetables in diluted solution.

Llene el fregadero y sumerja bien las frutas y verduras en una solución diluida. Fregadero debe estar limpio y desinfectado.



2
Submerge & Soak

Fully submerge produce and allow to soak for 5 minutes (for light soil) and up to 10 minutes for heavy soils.

Permita remojar durante 5 minutos (para suelos ligeros) y hasta 10 minutos para suelos pesados.



3
Scrub Lightly

Agitate produce by scrubbing lightly with a brush or cloth if needed.

Agite producto frotando suavemente con un cepillo o un paño si es necesario.



4
Rinse & Dry

Rinse and allow to dry.

Enjuague y deje secar.



Features:

- Effective on fats, oils, grease, sugars, proteins, lipids, petroleum derivatives, and more
- Compatible with most surfaces including metal, paints, and fabrics
- For use in restaurants, commercial kitchens, factories, and food processing lines
- Natural, biodegradable, non-toxic, non-acidic; no fragrance added
- No intentionally added VOCs, petroleum products, or carcinogens



Nonfood Compounds
Program Listed: 3D
151125