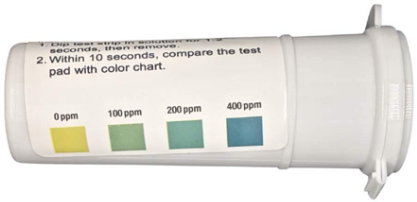




TEST STRIP INFORMATION SHEET

Keep commercial kitchens sanitized and up to code!



Quaternary Test Kit

- Quickly test sanitizer solution strength.
- Dip strip in sanitizing solution according to directions, then compare color with color chart.
- Range: 200ppm-400ppm for 30 seconds.
- For use with Quaternary Sanitizer.



Chlorine Test Kit

- Quickly test sanitizer solution strength.
- Dip strip in sanitizing solution according to directions, then compare color with color chart.
- Range: 50ppm-100ppm for 7-10 seconds.
- For use with Bleach.



Hydrion Iodine Test Paper

- Quickly test sanitizer solution strength.
- Dip strip in sanitizing solution according to directions, then compare color with color chart.
- Range: 12.5-25ppm for 30 seconds.



Sink & Surface Cleaner Sanitizer

- No-rinse, 2-in-1 food contact surface cleaner sanitizer concentrate with a 15-second SARS-CoV-2 kill claim and a 30-second Norovirus kill claim.
- Cleans and sanitizes hard, non-porous surfaces with a single product, eliminates the rinse step, and equips your staff to clean more efficiently.



Sink & Surface Test Strips

- Measures the concentration of Lactic Acid and DDBSA.
- Measurement can be taken at any temperature.
- To test, dip into test solution for 5 seconds and allow 10 seconds for color change to occur.
- Compare the strip pad color to the chart on the test strip vial.
- Range: 272-700ppm for 30 seconds.



TEST STRIP INFORMATION SHEET

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IMPORTANT:

- Know which sanitizer chemical is used in your establishment.
 - Common chemical sanitizers are chlorine, quaternary ammonia, and iodine.
- Purchase the test kit that is specific for measuring that chemical.
 - You may need various kits if equipment has different needs.
 - (Ex: dishwasher vs. a 3-well machine)
- Mix sanitizer for the type of surface that will be sanitized.
 - *Food contact surfaces* have different concentration requirements than *non-food contact surfaces*.
 - Follow directions for mixing or dilution outlined on the chemical label.
- Follow directions for using the test kit and measure the prepared solution concentration.
- Make adjustments to solutions based on the reading of the test.
- Manual warewashing operations must have a thermometer or other temperature measuring device to monitor washing and sanitizing temperatures.
- Mechanical hot water sanitizing operations require an irreversible temperature registering indicator for measuring utensil surface temperature.

TEST STRIPS DO EXPIRE!!! CHECK THE DATES ON TEST STRIPS!!!