

[illegible]

Danger

1. The first step is to identify the problem. In this case, the problem is that the company is not meeting its sales targets. The second step is to analyze the data. The third step is to develop a plan. The fourth step is to implement the plan. The fifth step is to evaluate the results.

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Section Director's to 12, 1917 re
D. H. 12, 1917

Ingredients: 300gms. of water, 10gms. of glucose

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Sanitizer is recommended for use on food contact surfaces, food processing equipment or utensils including flat and curved, rigid, porous and non-porous.

It is essential to thoroughly sanitize equipment and facilities to prevent contamination of the water with its labeling, medication and sanitizing. Clean and sanitize all equipment and facilities with a 100 ppm Chlorine **Sanitizer** per 1 gallon of water. This gives a solution containing 100 ppm or 200 ppm available chlorine respectively. Clean and rinse the equipment prior to sanitizing. Then place dishes, glasses, feeders, buckets, etc. in the sanitizer solution and let the surface to be sanitized sit in the sanitizer solution for 10 minutes. Then wipe excess water. Rinse tanks and surfaces with potable water prior to use. The sanitizer solution can be used in the feed tanks, buckets or in spray type machines providing 10 minutes contact time for sanitizing dishes, glasses, feeders, feeders, equipment and utensils. Clean and rinse items prior to sanitizing. After sanitizing step, items will wash with potable water and dry. The items are then ready to use.

The sanitizer is highly corrosive. It should be used promptly after mixing. It should not be allowed to stand or be reused. A 1:100 dilution with water if a spillage has not occurred. To be effective, the ODBC **Sanitizer** should be used to maintain a minimum concentration of 1,000 ppm available chlorine.

Keep the container tightly closed and sealed when not in use. Store in a cool, dry, well-ventilated area away from heat or open flame. In case of a decomposition, open container if possible and flood with large amounts of water to dissolve all material before disposing. Place in trash collection or dispose in approved landfill treating bury in a safe place.

