

# Test Chlorine Sanitizer Solution – Dishmachine Plate

## Tools Needed

- Chlorine Test Strips

## Frequency

Daily and As Needed

## Special Directions

None

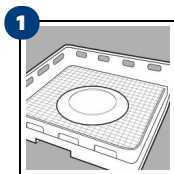
### Link to Video



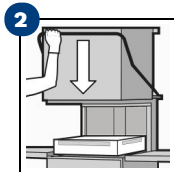
Scan the QR Code or click the link to see the training video.

<https://bit.ly/3LtNIFT>

**IMPORTANT:** Twice a day, check the detergent, rinse aid, and sanitizer product flow. To prime empty product lines, follow the **Prime The Pump** procedure.

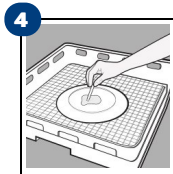


1 Place shallow rim plate upside down and flat on the rack. The bottom rim of plate should not be greater than 1/4 inch.

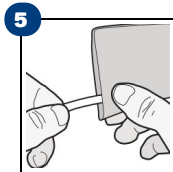


2 Place rack in the machine.

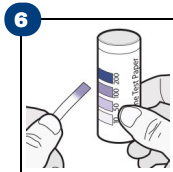
3 Run a complete cycle and allow to finish.



4 Dip chlorine test strip in a sanitizer solution puddle created on the dish rim for 1 SECOND.



5 Immediately blot the chlorine test strip with a paper towel to stop the chemical reaction that develops color.



6 Determine the concentration by matching the color of the test strip to the closest color on the concentration/color chart located on the label of the test kit.

EPA approved food contact surface sanitizing usage concentrations for P&G Professional products are:

- Luster Chlorine Sanitizer: 50 to 100 ppm AvCl. Target for USA 75 ppm.

