How to Sanitize and Disinfect with Clorox® Germicidal Bleach

Clorox® Germicidal Bleach is an effective all-purpose sanitizer/disinfector that kills bacteria that may cause food poisoning. Clorox® Germicidal Bleach is authorized for use under USDA meat, poultry, rabbit and egg products inspection programs. One tablespoon of Clorox® Germicidal Bleach in a gallon of water is equivalent to 2100 ppm available chlorine. One tablespoon of Clorox® Germicidal Bleach in a gallon of water meets U.S. Public Health Service recommended levels of hard surface sanitation.

To Sanitize

Pots & Pans - Glasses, Dishes, Utensils

Food Contact Surfaces

Food Equipment

Refrigerators & Freezers

To Disinfect

Floors & Walls

Toilets

Mops, Brushes, Rags

Precautionary Statements:

WARNING: Hazards or unsafe practices that may cause serious injury. Read and follow all instructions. Failure to follow instructions can result in injury. Wash hands after handling. Wearing protective rubber gloves is recommended. Make sure area is well ventilated. Do not use on painted surfaces, polished wood, or other non-porous surfaces. Do not use on hot surfaces. For best results, use in cool, dry areas. Do not mix with other cleaners or sanitizers. Do not use near open flames. Do not use on painted surfaces, polished wood, or other non-porous surfaces. Do not use on hot surfaces.