

Clorox® Bleach Clorox® Disinfecting Bleach Clorox® Regular Bleach

EPA Reg. No. 5813-120

DISINFECTING GUIDE SHELL EGG

7.5% sodium hypochlorite

DO NOT USE THIS PRODUCT WITH ACID CLEANERS

IMPORTANT: Always thoroughly mix with water as directed before using

Wear gloves and eye protection

FOR SANITIZING SOLUTIONS FOR EQUIPMENT AND UTENSILS

This product is authorized for use as a sanitizing solution in official establishments operating under the USDA meat, poultry, shell egg grading and egg products inspection programs. Before using this product, food products and packaging materials must be removed from the room or kept protected. Before they are treated with a bleach solution, the food processing equipment and utensils must be thoroughly washed and then rinsed with clear, cold water. The bleach solution used for sanitizing must not exceed **200 ppm** available chlorine. (Use chlorine test strips to adjust to 200 ppm available chlorine.) The bleach solution must be applied by spraying, soaking or scrubbing. Treated surfaces must remain wet for at least **2 minutes**. A potable water rinse is not required, provided the equipment and utensils are adequately drained before they come into contact with food. Little or no residue must remain to adulterate or otherwise affect edible product.

Egg Washing

Wash eggs promptly after gathering. Dissolve 1 oz of detergent in each 2 gallons of water; add 1 oz of this product to each 2 gallons of this solution; mix well. Washing solution temperature must be at least 20°F higher than that of the eggs, but not more than but not more than 120°F. Rinse well with clean or treated water slightly warmer than the wash water. (Treated water can be prepared by mixing 2 1/2 oz of this product per 5 gallons of water.)

For continuous washers -prepare washing solution as above. Add an additional 1/2 oz of detergent per every 4 gallons of 50 ppm available chlorine solution every 30 minutes. Dump wash tank and recharge every 2 hours.

For manual method - soak eggs for only 1 to 2 minutes. Agitate basket. Make sure eggs are completely covered. Air-dry eggs as rapidly as possible.

NOTE: Keep egg-washing equipment sanitary. Frequent cleaning will aid in operation and produce more sanitary eggs. While equipment is idle, bacteria can multiply. This contamination can be reduced by thoroughly flushing all equipment immediately before use with a solution of **200 ppm** available chlorine.

FOR FOOD EGG SANITIZATION

Thoroughly clean all eggs. Prepare an available chlorine solution of **50 -200 ppm**. The sanitizer temperature must not exceed 130° F. Spray the warm sanitizer so that the eggs are completely wet. Allow the eggs to fully dry before casing or breaking. Do not apply a potable water rinse. The solution must not be re-used to sanitize eggs.