



FAST FACT:

Good food starts with a clean kitchen:

1. WASH dishes, utensils, cookware, cutting boards, appliances and cooking surfaces with hot soapy water to remove visible soil.
2. RINSE thoroughly to remove soap and film.
3. SANITIZE tile, metal and hard plastics with a diluted mixture of 1 tbsp. liquid bleach per gallon of water. For porous surfaces such as wood, rubber or soft plastic, use 3 tbsp. bleach per gallon of water. Leave wet for 2 minutes. Rinse and air dry.

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Good health begins with a clean environment

Chlorine and chlorine-based products help protect homes, hospitals and food preparation surfaces from microorganisms. Without chlorine, we would be much more susceptible to illnesses caused by potentially deadly viruses and bacteria.

In the Home

At home, chlorine bleach is an all-purpose disinfectant, destroying most household germs including E.coli, Staphylococcus, Salmonella and athlete's foot fungus. From laundry and dishwasher detergents to scouring powders and soaps, chlorine helps make homes cleaner and safer.

In the Hospital

Chlorine-based products are widely used to maintain hospital cleanliness and prevent thousands of life-threatening infections. As a bleach and an antiseptic, chlorine compounds prevent bacterial contamination of patients' burns and wounds, disinfect kidney dialysis machines, and clean and disinfect work surfaces and equipment in medical laboratories. Chlorine-based disinfectants also kill dangerous bacteria that can live in hospital water and air conditioning systems – including the bacteria that cause Legionnaires' disease.

In Food Preparation

Germs can spread quickly if food is not prepared and stored safely. Proper food handling and storage at restaurants and in the home help prevent foodborne illnesses that may produce mildly uncomfortable to deadly symptoms. All food preparation and cooking surfaces should be washed with hot, soapy water and sanitized with a mixture of chlorine bleach and water to kill germs such as E. coli, Salmonella and Listeria.

In Food Processing

Meat and poultry processing plants rely on chlorine bleach and other chlorine-based products to kill bacteria such as Salmonella, E.coli and Campylobacter on food preparation surfaces and during food processing. Chlorine is so important in poultry processing that the U.S. Department of Agriculture requires a chlorine rinse for all processing equipment and for the birds themselves.

