

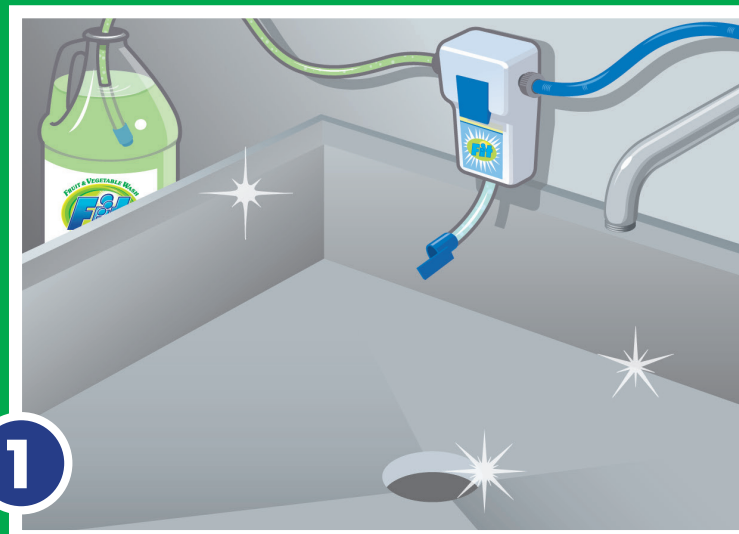
FIT Antibacterial Instructions

Instrucciones
FIT Antibacterianas



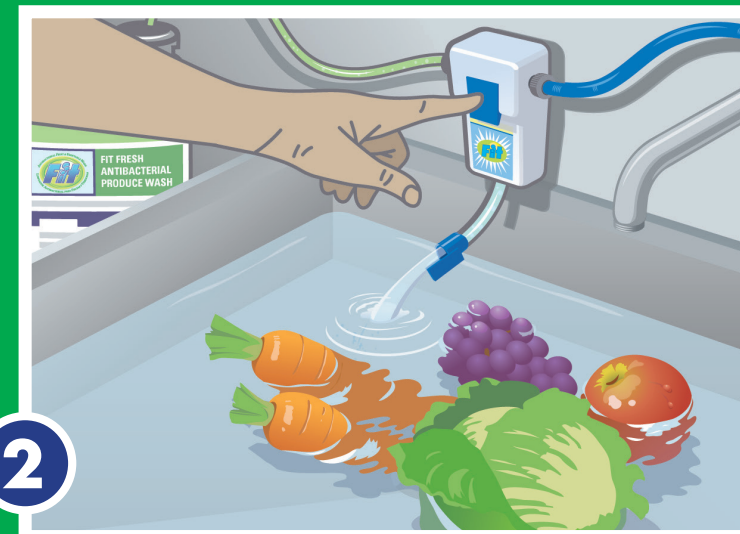
Fit is certified kosher.
Fit es certificado kosher.

PRODUCE WASHING PROCEDURE



1

Clean and sanitize sink
Limpiar y desinfectar el fregadero



2

Place produce in sink and dispense Fit solution.
Coloque el producto en el fregadero y dispense la solución Fit



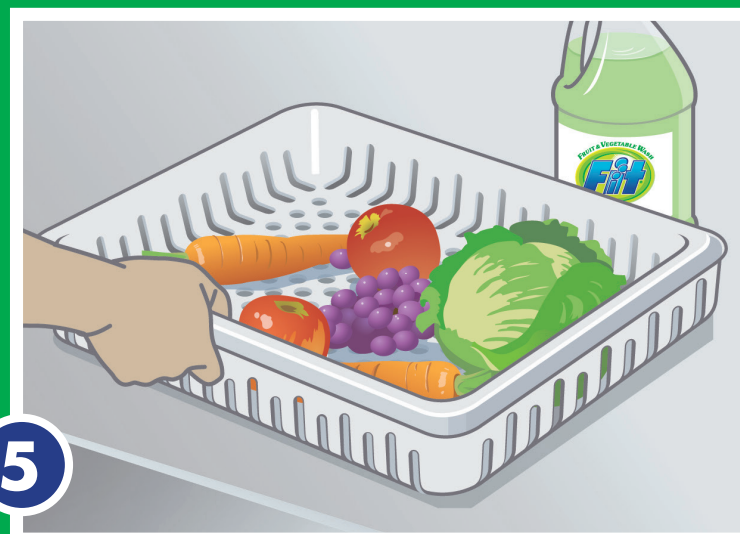
3

Submerge produce in Fit solution.
Sumerja las frutas y verduras en la solución Fit.



4

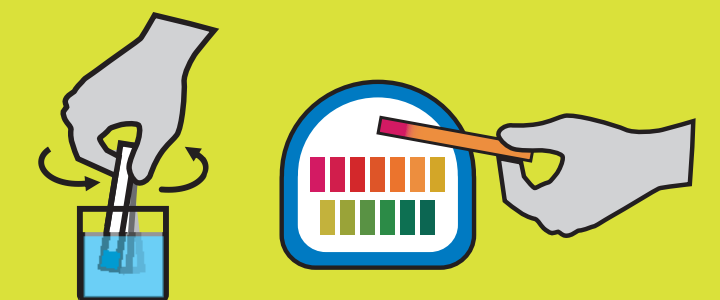
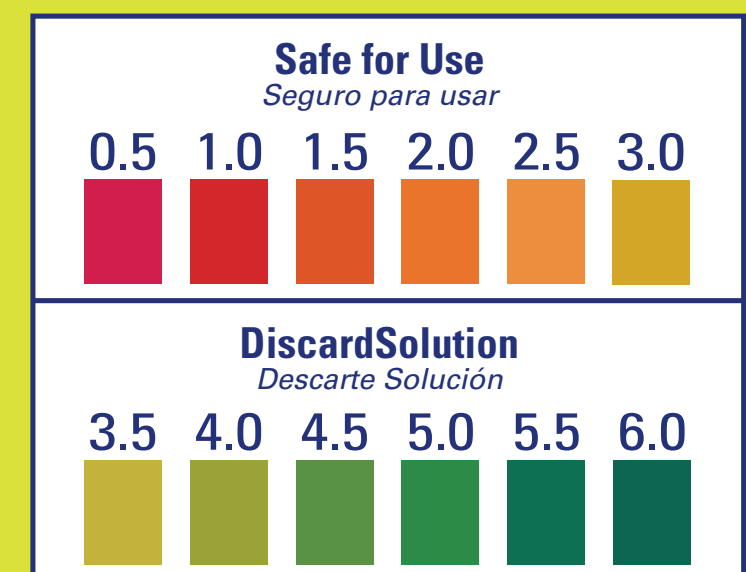
Soak for at least 30 seconds.
Remojar durante al menos 30 segundos.



5

Drain and store produce.
Drene y almacene los productos.

Testing for pH levels



TO TEST THE SOLUTION, simply tear off a small strip of pH paper, dip into the test solution, then instantly compare the resulting color with the matching pH color chart. Solution is acceptable to use at pH 3.5 or lower. If test strips show a pH above 3.5 or show any green, discard solution and refill.

GENERAL GUIDELINES

- Use a dedicated preparation/cleaning area for produce.
- Wash hands before preparing produce.
- Use Fit on ALL fresh produce
- Personal protective equipment (PPE) not required

PAUTAS GENERALES

- Use un área dedicada de preparación / limpieza para los productos.
- Lávese las manos antes de preparar el producto.
- Use Fit en TODOS los productos frescos
- No se requiere equipo de protección personal (EPP)

**Questions,
please call
1-855-909-2055**
*Preguntas,
por favor llame*