



FIT

FRUIT AND VEGETABLE WASH

DESCRIPTION

FIT FRUIT & VEGETABLE WASH has been tested extensively over the years, and time after time, it proves to be extremely effective against pathogenic bacteria. FIT kills 99.9% of harmful bacteria, like e.coli and salmonella, which have been associated with food borne illness, and is recommended for use on cut, chopped, peeled and other processed produce.

FIT is powered by a patented chemistry combining all natural surfactants and organic acids, and is easily diluted in tap water. This chemistry creates a cleaning solution designed specifically to maintain efficacy against food-borne bacteria, even in the presence of heavy organic/soil load often encountered when cleaning produce. The natural surfactants in FIT enable it to thrive in these dirty water conditions, and remain active and therefore more effective than oxidizers like chlorine and peracetic acid.

DIRECTIONS

See Vegetable Washing Wallchart and original product label for complete use directions.

1. Submerge produce in wash bin filled with FIT Solution.
2. Move produce around and let it soak for 30 seconds.
3. Drain and rinse produce thoroughly.

STORE PRODUCE ACCORDINGLY TO RESTAURANT PROCEDURES

PRODUCT FEATURES / CUSTOMER BENEFITS

- Economical use cost / Non-caustic
- Works fast / Reduces labor
- Readily biodegradable / Environmentally responsible

No.	Size	Qty./Unit
• 45005	1 Gal.	4/Case

Safety Reminder

Before using this or other products, make sure your employees read and understand the product label and the Safety Data Sheet.