**OBJECTIVE**

* To avoid the water being a source of contamination through the inappropriate use of antimicrobial agents.

##### CONTROL MEASURES

* We rely on the documentation (DOC-MATERIAL-5.1.1) which shows that the antimicrobial agents used in the wash water of the immersion system, or in the sprayer line or for other purposes of contact with food are approved by the EPA (US Environmental Protection Agency) or the FDA (US Food and Drug Administration). (Make sure you have these documents in the indicated area (DOC-MATERIAL-5.1.1))
* Quality Control performs the preparation of the antimicrobial agent and adds it to the appropriate tank/water tank/water container following the procedures in the following table:

(Please provide the disinfectants used in your plant, the tank/equipment where it is used and the procedure used for the preparation according to the instructions of the supplier or the product label)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Commercial**  **name** | **Type of**  **product** | **Place of**  **application** | **Procedure** | **Conditions** |
| E.g. "Commercial chlorine for food industry use” | Chlorine  (5.25%) | 500 liter  wash tank | Add 4 liters of the  Product “Commercial  chlorine for food industry use” to the tank with 500 liters of water to obtain a concentration of 100ppm of chlorine in the water. | PH of 6.5 to  7.5 |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

* All the preparations with disinfectant are made according to the supplier's instructions or the directions on the product label.
* The concentration of disinfectants used in wash water is monitored once every hour and, if necessary, is adjusted (REG-MCDAW-5.2.7).
* The water in the wash tanks should be changed whenever it is cloudy or full of waste, leaves and stems.