



"HOT SHEET"

QT-10 pH Test Strips

Patco Recommends That While Cleaning Near Food or Food Contact Surfaces, Always Use the *Controlled Spray* Method. Hold the nozzle of the spray bottle next to a disposable paper towel to wet towel for cleaning. Do not spray directly on surface to be cleaned. This keeps the spray from drifting onto food or food contact surfaces. KEEP AWAY FROM CHILDREN!

Use of the QT-10 Test Strips is quick and convenient. To test the level of sanitizer in a sink or sanitizer spray bottle simply perform the following steps in order from 1 to 4.

- 1) Fill sink or sanitizer spray bottle with room temperature water (75° F) from the sanitizer side of the Patco Sink Solution Center.**
- 2) Tear off a 2" strip from the roll of QT-10 test strips located in the Test Strip Storage Box located near your 3 bay sink.**
- 3) Allow foam to dissipate and place the strip straight down into the sanitizer solution until it is completely submerged. Do not swirl or move, simply let it sit quietly in the water and count for 10 seconds.**

(it is very important to measure 10 seconds as closely as possible to get a correct reading)

- 4) Remove the strip from the water and hold it next to the chart located on the test strip dispenser case. The color of the strip should match the chart from 200-300 PPM (Parts per Million). That's all there is to it!**

There is also a detailed PH test explanation on the sink poster located near your 3 bay wash sink.