



# RECOMENDATIONS FROM KIK INTERNATIONAL ON THE STORAGE & HANDLING OF RETAIL “ULTRA” BLEACHES

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All Sodium Hypochlorite (liquid chlorine bleach) has a natural tendency to decompose with time. This is true regardless of the source or manufacturing process in making the bleach. As the product ages, one possible decomposition product is Oxygen, which will increase the internal pressure and may cause the bottle to “balloon”. Generally the bottom of the bottle will bulge causing it to rock on the shelf. This type of ballooning occurrence is rare but may happen on occasion due to high temperature storage conditions in warehousing and distribution. Poorer quality bleach will decompose much faster than good quality bleach. Because KIK International is well aware of the importance of quality to the stability of bleach it always ensures that its products meets the highest quality standards possible. The decomposition can be accelerated by a number of conditions that can be minimized and controlled at the various steps in the distribution chain. These conditions are discussed below:

1. Time            Bleach decomposes over time. It becomes weaker with age.
2. Heat            The rate of decomposition increases as the storage temperature increases.
3. Light           Exposure to Light affects the stability of bleach. It is packaged in white opaque bottles to minimize this

## **RETAIL DISPLAY**

To minimize the possibility of bleach decomposition and poor shelf appeal, retail outlets can take the following steps:

1. Ensure that the oldest bleach on the shelf is arranged on the facing of the display shelf. Place new shipments to the back of the display. This will help in the turn over of the older bleach and keep the shelf and product attractive.
2. **Do not display bleach in windows where there is direct sunlight.** Window displays will cause the bleach to become warm and be exposed to light both, of which will accelerate the decomposition of bleach increasing the potential for leaking
3. If a bleach bottle is found on the shelves leaking it should be removed immediately to reduce any further damage.
4. Property damage can be minimized by ensuring that bleach caps are tightened as they are bagged at the check out and are bagged separately from other products preferably in plastic.

If ballooning does occur on the shelf, the internal pressure can be released in bottles with a seal liner by carefully removing the cap and making a small pinhole in seal and then firmly recapping. This will release the pressure and allow the product to be safely handled by the consumer. This process should be carefully done with the bottle facing away from the person depressurizing the bleach.

## **WAREHOUSING**

To minimize the possibility of bleach decomposition and packaging degradation, warehouses and DC's can take the following steps

1. Maintain an effective first – in – first – out (FIFO) distribution system. This will minimize the effect of older product remaining in the distribution system and making it to the shelf.
2. Store bleach on the lower levels of the warehouse racking system. A cool environment is the best. The higher up the bleach is stored the hotter the storage conditions are and heat will accelerate the aging of the bleach.

Do not pour bleach down the sink without consulting the local state and municipal regulations in your area. In addition be sure that no acid or ammonia products are allowed to potentially mix with bleach in the various use patterns of the product. Guidance of disposing of the bleach should be in accordance with the regulatory guidelines in your area.

If large quantities of bleach need to be disposed then arrangements should be made through the bleach supplier. If the customer directly handles the disposal they must ensure that only properly licensed disposal companies are used and all federal/state/municipal regulations are followed

If there are any further questions please feel free to contact your local KIK international representative.

## **EPA vs. NON EPA BLEACHES**

Not all Bleach is the same...EPA registration should be a real concern in running a food Establishment today. Today more than ever before there is a real need to be vigilant in insuring a clean sanitary food preparation area. The downside risk of using a NON-EPA registered Bleach opens your business to a risk that can be devastating. The Goodwill you work hard to build up over the years can disappear in a flash. You certainly have seen and continue to see today that there are more recalls in the food Industry than in any other time before. Salmonella and E. Coli contamination are more frequent occurrences in today's news. The Media has carried stories in the past of spinach scares to bad Peanut Butter and many

other incidents that I'm sure you remember. The risk of cross- contamination in food handling and food preparation is substantial. NON-EPA Registered Bleach cannot claim a KILL on anything. That means that there is no guarantee that the bleach you use will kill the Germs that can wreak havoc in the food preparation area. The EPA registration on a product certifies that the product that you are using does kill when used according to the use directions. In today's market, there are many different grades of chlorine bleaches. For Example, Dollar Stores sell dilute bleaches and The Brand changed specifications on the scented bleach to be lower than the regular. In addition the scented bleaches are NOT EPA registered. If you are in the food industry and run a business preparing food and serving customers... a Clean, sanitary work environment is crucial. Don't cut corners in this arena. Its cheap insurance....