



**Personal Protective Equipment (PPE)**


The following PPE is recommended to be worn during the dispensing of chemicals and changing of any chemical containers.



Apron




Gloves




Goggles

The following PPE is recommended to be worn during cleaning.



Apron



Gloves

**Important**

If item needs to be cleaned during the day on an “as required” basis, please refer to the Cleaning Method Guidance, 1 Stage Cleaning document.

Clean Pro+ Product	Dosing	Application
<p><b>* Kitchen Cleaner</b></p> 	<p>30 - 60 ml per trigger spray 60 – 120 ml per 5 litres of water</p>	
<p><b>Concentrated Washing Up Liquid with Antibacterial Agent</b></p> 	<p>20 – 40 ml per 10 litres of hot water</p>	
<p><b>* Detergent Disinfectant</b></p> 	<p>30 ml per trigger spray</p>	
<p><b>Fast Acting Antibacterial Cleaner &amp; Disinfectant</b></p> 	<p>Ready to use</p>	

**Cleaning Method**

- 1 Remove any food or food products from immediate area to be cleaned.
- 2 Spray cutting board or block with Kitchen Cleaner solution.
- 3 Wipe with a cloth and scrub as necessary.
- 4 Alternatively, if the cutting boards or blocks fit into a utensil sink they can be soaked in Kitchen Cleaner solution or Washing Up Liquid solution and scrubbed.
- 5 Spray all cleaned surfaces with a fine mist of Detergent Disinfectant or Fast Acting Antibacterial Cleaner & Disinfectant solution.
- 6 Allow the disinfectant to remain in contact with the surfaces for the minimum contact time indicated on the label. Any food contact surfaces should be wiped with a clean, damp cloth before food preparation.

\* These products are also available as a 1 litre concentrate and a 1 litre ready to use.