



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 a “as required” basis, please refer to the Cleaning Method Guidance, 1 Stage Cleaning document.

| Clean Pro+ Product | Dosing | Application | |
|--|------------------------------|---|--|
| <p>* Kitchen Cleaner</p>  | 30 - 60 ml per trigger spray |  |  |
| <p>* Detergent Disinfectant</p>  | 30 ml per trigger spray |  | |
| <p>Fast Acting Antibacterial Cleaner & Disinfectant</p>  | Ready to use |  | |

Cleaning Method

- 1 If a hot display cabinet, then switch off and allow to cool.
- 2 Remove any food or food products from immediate area to be cleaned.
- 3 Switch off any electrical appliances before cleaning.
- 4 Spray area with Kitchen Cleaner solution.
- 5 Wipe with cloth and scrub as necessary.
- 6 Spray all cleaned surfaces with a fine mist of Detergent Disinfectant or Fast Acting Antibacterial Cleaner & Disinfectant solution.
- 7 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.