



**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 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 Wash the food holders / bowls in a sink containing a warm solution of Kitchen Cleaner solution or Washing Up Liquid solution.
- 3 Spray both inside and out of equipment with Kitchen Cleaner solution allowing some contact time dependent on degree of soiling.
- 4 Wipe with cloth and scrub as necessary.
- 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. Food contact surfaces should be wiped with a clean, damp cloth before being used to hold food again.

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