



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

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

One Stage Cleaning can be used as often as you like to keep surfaces clear of debris and visible dirt. Two Stage Cleaning is used where you are changing from raw to ready to eat (or vice versa) and at the end of the working day. This type of cleaning removes all dirt and also reduces bacterial numbers down to a safe level

Cleaning Method

- 1 Remove any food or food products from immediate area to be cleaned.
- 2 Switch off any electrical appliances before cleaning.
- 3 Spray area with Kitchen Cleaner solution.
- 4 Wipe with a cloth and scrub as necessary. Ensure undersides and hard to reach areas are cleaned.
- 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.
- 7 This method should also be used for end of day cleaning.
- 8 Cleaning Record Cards would normally be signed off when you have completed a Two Stage Clean and not for a One Stage Process.