



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	
<p>Detergent Disinfectant</p> 	<p>30 ml per trigger spray</p>		
<p>Fast Acting Antibacterial Cleaner & Disinfectant</p> 	<p>Ready to use</p>		

Keeping work surfaces and equipment clean during the working day helps keep food and customers safe. One Stage Cleaning using a Detergent Disinfectant or Fast Acting Antibacterial Cleaner & Disinfectant solution can be used to keep surfaces clean during normal working where there is no risk of cross-contamination between raw and cooked foods.

One Stage Cleaning uses one product to clear dirt off a surface and make the surface ready to use again, e.g. between making sandwiches for one customer and the next one.

One Stage Cleaning can be used as often as you like to keep surfaces clear of debris and visible dirt.

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 Detergent Disinfectant or Fast Acting Antibacterial Cleaner & Disinfectant solution.
- 4 Wipe with a cloth and scrub as necessary. Ensure undersides and hard to reach areas are cleaned.
- 5 Food contact surfaces should then be wiped with a clean, damp cloth before food preparation.
- 6 Cleaning Record Cards would normally be signed off when you have completed a Two Stage Clean and not for a One Stage Process.