



Kitchen



Wear protective equipment as recommended on the label for each product



Cleaning Methods for:

Food Contact Surfaces (Two stage clean)

- Pre clean by removing food debris from the surface.
- Wash or scrub the surface with H41 Kitchen Cleaner ensuring that any remaining debris is removed.
- Disinfect by spraying the surface with H2 Detergent Disinfectant or H2FA.
- Allow the product to stay on the surface for the indicated time period (giving time for the bacteria to be killed), then wipe surface with a clean, damp cloth to remove chemical residues.

Indirect Food Contact Surfaces (Handles, telephones etc.)

- Wipe over the surface with a cloth and solution of H2 Detergent Disinfectant or H2FA.
- Allow the product to stay on the surface for the indicated time period (giving time for the bacteria to be killed).

Note that some equipment such as scales may be easier to disinfect using Antibacterial Surface Wipes.

Key Products



KITCHEN CLEANER

For use on all food preparation surfaces and equipment. Suitable for floors, doors and ceilings and for the first stage of a 2 stage cleaning procedure of food contact surfaces.



DETERGENT DISINFECTANT

A multi purpose sanitiser for disinfecting food preparation surfaces after they have been cleaned. Also as the 2nd stage of a 2 stage cleaning procedure on food contact surfaces. Non tainting formula.



HEAVY DUTY CLEANER DEGREASER

For heavily soiled areas, tough on carbon and grease build up. Suitable for floors, cookers, canopies and rotisseries.



HAND SOAP

A non-perfumed product suitable for use in all food areas.



DEEP FAT FRYER CLEANER

Specially formulated detergent for cleaning commercial fryers.



SCALE REMOVER

Removes heavy scale deposits from the internal surfaces of dishwashers, bain maries and other such equipment. Safe for use on stainless steel



OVEN AND GRILL CLEANER

Powerful product for removing heavy protein, fat and carbon deposits. The foaming, non-drip formulation clings to the surface to prolong active contact time.



DESTAINING POWDER

For removing tannin stains from cutlery, crockery, plastic ware and tea urns.



SINK AND DRAIN UNBLOCKER

Breaks down proteins and dissolves fat in blocked drains.



ANTIBACTERIAL SURFACE WIPES & PROBE WIPES

For frequent disinfection of food preparation surfaces, probes.



FAST ACTING ANTIBACTERIAL CLEANER & DISINFECTANT

A fast acting multipurpose sanitiser for disinfecting food preparation surfaces after they have been cleaned. The Fast Acting Antibacterial Cleaner & Disinfectant works in 30 seconds.



ANTIBACTERIAL HAND SOAP

Helps to maintain a high level of hand hygiene. Suitable for use in all food areas. Unperfumed.



ANTIBACTERIAL SPRAY

Suitable to disinfect all washable hard surfaces. Passes requirements of BS EN 13697.



ALCOHOL HAND GEL

Sanitising gel for use after hand washing. Passes requirements of BS EN 1500.