ENHANCED CLEANING & DISINFECTION GUIDE

Guidelines For Reopening Safely Kitchens
KEY TOUCH POINTS FOR DISINFECTION
BACK OF HOUSE / KITCHENS

- Walls
- Floors
- Dispensers
- Food Contact Surfaces & Racks
- Hand Contact Areas
- Taps
- Utensils
- Touch Screens
- All Handles (Not Just Doors)
- Switches

For recommended disinfectants, get in touch with your local sales representative.

Instructions for cleaning with an extra disinfection step for key touch points:

General surface cleaning:
- All purpose cleaner
- Machine dishwash detergent
- Glass cleaner
- Hand wash cleaner disinfectant
- Descaler
- Oven and grill cleaner
- Degreaser
- Hand dishwash detergent

Food service:
- Kitchen tools & machines selection:
  - Door handles
  - Hand contact areas
  - Switches
  - Taps
  - Dispensers (loaded, in good order, clean)
  - Utensils
  - Food contact surfaces and racks
  - Touch screens

- Cloths
- Mops
- Scrubber dryer
- Brushes
- Squeegee

Machine dishwash rinse aid
BACK OF HOUSE
7 high touch areas for deep clean in Kitchens

1. Work Surfaces
   Work Tops, Hob, Food Prep Surfaces

2. Handles & Knobs
   Cooker Handles, Cupboard Handles, Fridge Door Handles

3. Floors & Walls

4. Sinks

5. Warewash
   Dishwashers

6. Hygienic Soak Area

7. Oven Internals

REMEMBER:
Wash your hands regularly with Safe Shield Handwash

Chemex
Daily Clean Procedure
Cleaning & Sanitisation
Stage 1
## Daily Clean Procedure (Cleaning & Disinfection Stage)

To be performed each day to minimise the risk of coronavirus infection

<table>
<thead>
<tr>
<th>Area</th>
<th>Product</th>
<th>Instruction</th>
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</table>
| 1. Work Surfaces
  Work Tops, Hob, Food Prep Surfaces | FAD Green-Shield             | Dilute @ 10:1. Spray surfaces & leave for 15 minutes. Then wipe with blue roll. | ✔️       |
| 2. Handles & Knobs
  Cooker Handles, Cupboard Handles, Fridge Door Handles & Switches | FAD Green-Shield             | Dilute @ 10:1. Spray surfaces & leave for 15 minutes. Then wipe with blue roll. | ❌       |
| 3. Floors & Walls            | FAD Green-Shield             | Dilute @ 50:1. Apply & mop as usual for floors. For walls dilute @ 10:1. spray & leave for 15 minutes. Then wipe with blue roll. | ❌       |
| 4. Sinks                     | One Up Premier               | Dilute @ 400:1 to 2000:1. Then wash items as normal.              | ❌       |
| 5. Warewash                  | Machine Wash                 | Use as day to day detergent in dishwashers through automatic dosing. | ❌       |
| 6. Hygienic Soak Area        | FAD Green-Shield             | Dilute @ 50:1 to 100:1 & leave items to soak for 5 minutes. Then rinse. | ❌       |
| 7. Oven Internals            | Smokeclean                   | Dilute @ 10:1. Spray surfaces & leave for a few minutes. Then wipe with disposable cloth. | ❌       |
Deep Clean Procedure
For suspected or confirmed cases of coronavirus
Stage 2 (Option 1)
Deep Clean Procedure (Deep Disinfection Stage)
To be performed if a suspected or confirmed case of coronavirus occurs

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<tbody>
<tr>
<td>1. Work Surfaces</td>
<td>Chlorine Tablets</td>
<td>Add 1 tablet to a trigger bottle and fill with water. Spray blue roll or disposable cloth, wipe surface &amp; leave for 10 minutes.</td>
<td>✓</td>
</tr>
<tr>
<td>Work Tops, Hob, Food Prep Surfaces</td>
<td></td>
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<tr>
<td>2. Handles &amp; Knobs</td>
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<td>Cooker Handles, Cupboard Handles, Fridge Door Handles</td>
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<tr>
<td>3. Floors &amp; Walls</td>
<td>Chlorine Tablets</td>
<td>Dilute @ 10:1. For walls spray blue roll or disposable cloth, wipe surface &amp; leave for 10 minutes. For floors use a mop and bucket.</td>
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<td>4. Sinks</td>
<td>Chlorine Tablets</td>
<td>Dilute @ 10:1. Spray blue roll or disposable cloth, wipe surface &amp; leave for 10 minutes.</td>
<td></td>
</tr>
<tr>
<td>5. Warewash</td>
<td>N/A N/A N/A</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Dishwashers</td>
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When should deep clean procedures take place?
1. At the end of each day when the kitchen closes
2. After a suspected case of coronavirus
3. Upon request of a staff member

Need to know when using chlorine based products.
1. Wear appropriate PPE: Gloves, Eye-Protection and Gown.
2. Do not allow to come into contact with skin.
3. Add 1 chlorine tablet to a trigger bottle and fill with water to the measure. Max 750ml of water per chlorine tablet.
4. Always spray the cloth with the chlorine solution not surfaces, to avoid air contamination.
5. Always test solution on a small area before applying to to main areas.

Daily cleaning procedure must be performed before deep clean procedure to remove dirt from surfaces.
Deep Clean Procedure
For suspected or confirmed cases of coronavirus
Stage 2
(Option 2)
# Deep Clean Procedure (Deep Disinfection Stage)

To be performed if a suspected or confirmed case of coronavirus occurs.

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<td>AntiBak</td>
<td>Add 1 tablet to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry.</td>
<td>✔️</td>
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<td>For walls add 1 tablet to a trigger bottle to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry.</td>
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<td>For floors Dilute to 1.5% in a mop bucket (10 tablets in a 5L bucket). Mop floors as normal using a mop and bucket.</td>
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**Daily cleaning procedure must be performed before deep clean procedure to remove dirt from surfaces.**

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**When should deep clean procedures take place?**

1. Before reopening
2. After a suspected case of coronavirus on the premises
3. Upon request of the guest or staff

**Need to know when using AntiBak.**

1. AntiBak is a non-irritant to skin or eyes, emits no toxic vapour and is chlorine free.