

WORK SURFACES

CLEAN & DISINFECT

WHEN TO USE

- At the start of preparation, as required by the site cleaning schedule.
- After raw or unwashed food preparation, before using a shared surface for ready-to-eat food.
- At the end of preparation or service, as required by the site cleaning schedule.

1

CLEAR — Remove food debris and visible dirt.

2

CLEAN — Use the approved cleaning product to remove grease and dirt. Wipe or rinse as instructed.

3

DISINFECT — Apply the approved disinfectant or sanitiser to the clean surface. Leave it on for the full required contact time.

4

FINISH — Rinse if the product instructions require it. Allow the surface to dry or use a clean disposable cloth.

WHAT TO USE ON THIS WORK SURFACE

Cleaning product and dilution:

Disinfectant or sanitiser and dilution:

Disinfectant contact time:

Rinse required:

Prepared solution shelf life:

Complete this box using your site's cleaning schedule and the product instructions.