

Work Surfaces

Clean as You Go

Use during preparation or service on a work surface dedicated either to ready-to-eat food OR to raw or unwashed food.

1

CLEAR — Remove food, crumbs and visible dirt.

2

CLEAN — Use the cleaning product specified in your kitchen's cleaning procedure.
Wipe or rinse away loosened dirt.

3

DISINFECT — Apply the approved disinfectant or sanitiser and leave it on for the product's 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

Approved sanitiser:

Dilution:

Contact time:

Rinse required:

Prepared solution shelf life:

Complete this box using the product instructions and your site's cleaning schedule. Use a separate copy for each work surface or product where the instructions differ.