

HOW TO CLEAN AND DISINFECT SURFACES

Common hand-touch surfaces should be cleaned and disinfected using a two-stage process - Stage 1: Clean, Stage 2: Disinfect.

1



Ensure the disinfectant being used passes EN 1276, EN 16777 and/or EN 14476.

2



Prior to any task, wash your hands for at least 20 seconds, then rinse and dry thoroughly.

3



Ensure you wear appropriate PPE and place any safety signs, if required.

4



Prior to cleaning, remove any loose debris from surfaces.

5



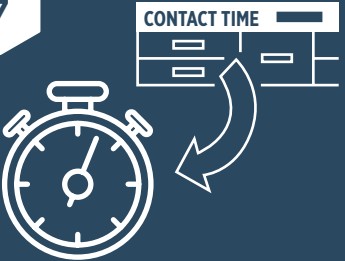
STAGE 1: Clean surface using an appropriate cleaner.

6



STAGE 2: Apply disinfectant to cover the surface evenly.

7



STAGE 2: Leave on surface for required contact time.

8



STAGE 2: Wipe with a clean cloth and allow to air dry.

9



Rinse food contact surfaces after disinfection, with clean tap water.

10



Wash hands and dispose of any PPE/dirty cloths as appropriate. Use a skin conditioner both pre and post work to help protect hands.



Ensure the disinfectant being used passes EN 1276, EN 16777 and/or EN 14476.

Ensure all products are used at the correct dilution, in a properly labelled container, or use a ready-to-use product.

If you are using a multi-purpose cleaner disinfectant, this can be used for both STAGE 1 and STAGE 2: one application to clean followed by another application to disinfect.



Disinfectants are more effective if surfaces are free from grease and dirt.

USE DISINFECTANTS SAFELY - ALWAYS READ THE LABEL AND PRODUCT INFORMATION BEFORE USE - WEAR APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT (PPE)