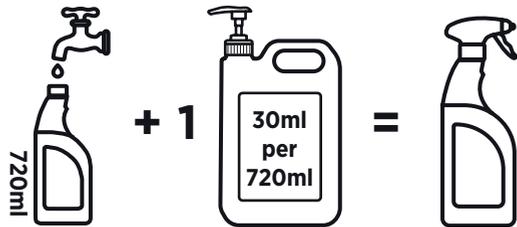
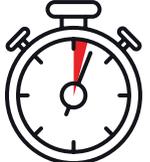


EVANS **Controlling cross contamination** in kitchens (E.coli O157)

Always use disinfectants safely.
Read the product label/Safety Data Sheet before use.
Adhere to health and safety instructions.
Wear appropriate personal protective equipment (PPE).

CHEMICAL DISINFECTION: NON-FOOD CONTACT SURFACES (WORKTOPS, SINKS ETC)

When the same non-food contact surfaces are used at different times during the preparation of raw and ready-to-eat foods, they must be cleaned and disinfected between uses. Where possible, prepare ready-to-eat foods before preparing raw foods.

	<p>DETERGENT</p>  		<p>SANITISER DISINFECTANT</p>  <p>Refill RTU bottle from the 5 L concentrate (1:25)</p> 	 <p>30 seconds</p> 	
<p>PRE-CLEAN</p> <p>Remove excess residue from surfaces</p>	<p>STAGE ONE: CLEAN USING A DETERGENT</p> <p>Make up a solution in a bucket. Dilute Q'sol or Q'det 1:1200 with HOT water (5ml per 5 L). Wipe in and around the sink and surfaces.</p>	<p>RINSE</p> <p>Thoroughly rinse with clean, HOT water.</p>	<p>STAGE TWO: SANITISE DISINFECT</p> <p>Use the Est-eem ready-to use trigger spray. Or fill a trigger spray bottle from the 5 L concentrate with a diluted solution of Est-eem 1:25 with water (30ml in 720ml).</p> <p><small>*Passes EN 1276</small></p>	<p>CONTACT TIME</p> <p>Spray surfaces. Leave for 30 seconds. Wipe with paper towel or single-use cloth.</p>	<p>DRY</p> <p>Allow to air dry.</p>

Chemical Disinfection must always be carried out as a two-stage process. If a disinfectant is used to clean, it must still be used a second time, to disinfect.

For further guidance please refer to the Food Standards Agency website: Food Hygiene for Businesses

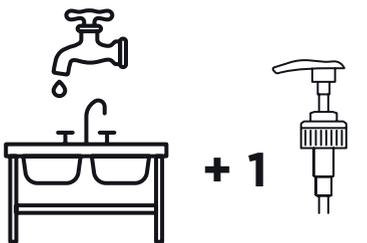
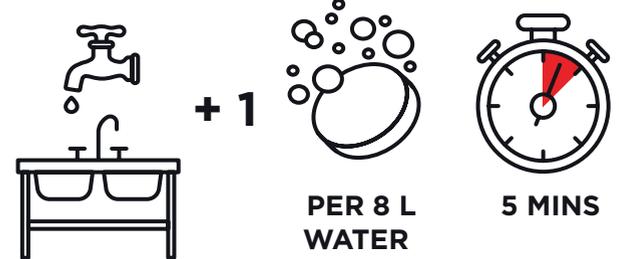
EVANS Controlling cross contamination in kitchens (E.coli O157)

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CHEMICAL DISINFECTION: FOOD CONTACT SURFACES, EQUIPMENT AND UTENSILS USED FOR RAW OR READY-TO-EAT FOODS

HEAT is the most reliable way to kill E.coli O157 The FSA recommends a dishwasher, sterilising sink or steam cleaner, following the manufacturers instructions. Where it is not possible to have separate areas, equipment and utensils for raw and ready-to-eat foods, and heat disinfection is not available, the following procedure is recommended.

Raw food equipment must **NOT** be cleaned and disinfected in a sink at the same time as ready-to-eat food equipment.
Ready-to-eat food equipment should be cleaned before raw food equipment, with the sink cleaned and disinfected between uses.

	<p>DETERGENT</p>   <p>+ 1 PER 40L WATER</p>		<p>SANITISER DISINFECTANT</p>   <p>+ 1 PER 8 L WATER 5 MINS</p>		 
<p>PRE-CLEAN</p> <p>Remove excess residue from surfaces</p>	<p>STAGE ONE: CLEAN USING A DETERGENT</p> <p>Wash equipment in sink with HOT water and detergent. Dilute Q'sol or Q'det 1:1200 (30ml per 40 L sink).</p>	<p>RINSE</p> <p>Thoroughly rinse with clean, HOT water and drain sink.</p>	<p>STAGE TWO: DISINFECT</p> <p>Fill the sink with clean, WARM water. Add 1 x CHLOR TAB* PER 8 L (5 tabs per 40 L sink). Soak the cleaned equipment for 5 MINUTES.</p> <p><small>*Passes EN 1276</small></p>	<p>SECOND RINSE</p> <p>With clean, HOT water.</p>	<p>DRY</p> <p>Ideally leave to air dry or use a single-use cloth.</p>

Chemical Disinfection must always be carried out as a two-stage process. If a disinfectant is used to clean, it must still be used a second time, to disinfect.

For further guidance please refer to the Food Standards Agency website: [Food Hygiene for Businesses](https://www.food.gov.uk/food-hygiene-for-businesses)

