

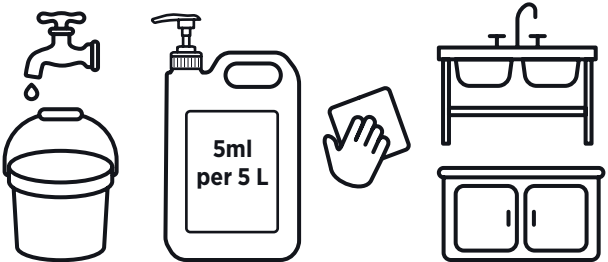


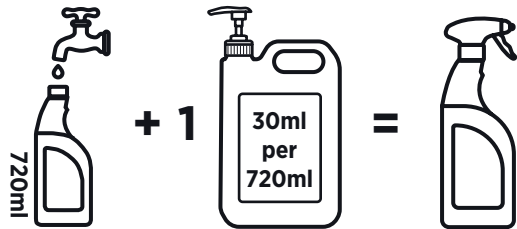





# EVANS Controlling cross contamination in kitchens (E.coli O157)

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



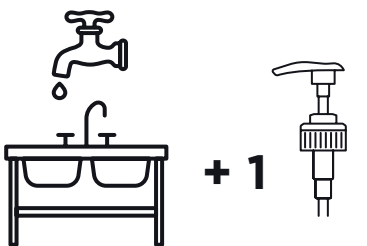


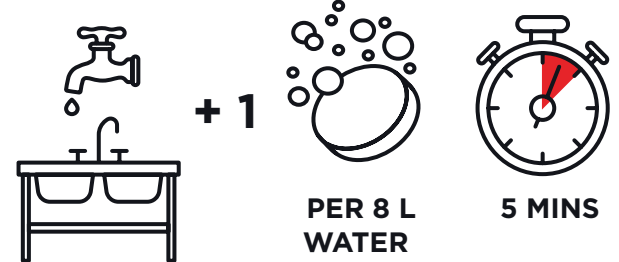

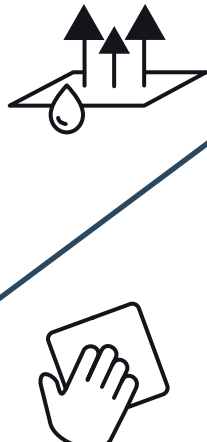
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## CHEMICAL DISINFECTION: FOOD CONTACT SURFACES, EQUIPMENT AND UTENSILS USED FOR RAW OR READY-TO-EAT FOODS

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

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