


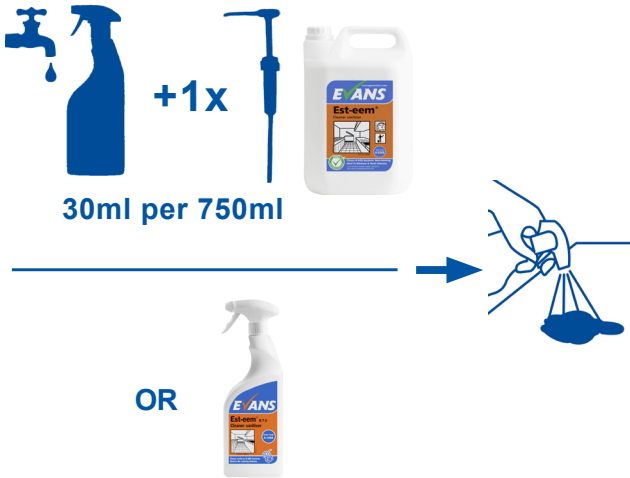
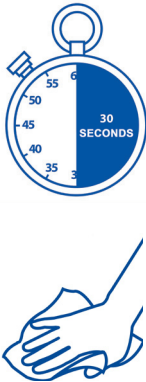



Chemical Disinfection: non-food contact surfaces (worktops, sinks etc)

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 RTE foods before preparing raw foods.

			 <p>30ml per 750ml</p> <p>OR</p>		
<p>Pre-clean</p> <p>Remove excess residue from surfaces.</p>	<p>STAGE ONE: Clean using a detergent</p> <p>Make up solution in bucket. Dilute Q'SOL or Q'DET 1:1200 with hot water (5ml per 5lt). Wipe in and around the sink and surfaces.</p>	<p>Rinse</p> <p>Thoroughly rinse with clean, hot water.</p>	<p>STAGE TWO: Disinfect</p> <p>Make up solution in trigger spray. Dilute EST-EEM* 1:25 with water (30ml in 750ml) or use EST-EEM RTU*. Spray all surfaces.</p> <p>*Passes EN 1276</p>	<p>Contact Time</p> <p>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 sanitiser 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](http://www.food.gov.uk)

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* 0157 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 RTE 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. RTE food equipment should be cleaned before raw food equipment, with the sink cleaned and disinfected between uses.

	<p>+ 1 x per 40lt</p>		<p>+ 1 x per 8lt</p>		<p>OR</p>
<p>Pre-clean</p> <p>Remove excess residue from surfaces.</p>	<p>ONE: Clean using a detergent</p> <p>Wash equipment in sink with hot water and detergent. Dilute Q'sol or Q'det at 1:1200 (30ml per 40lt sink).</p>	<p>Rinse</p> <p>Thoroughly rinse with clean, hot water and drain sink.</p>	<p>TWO: Disinfect</p> <p>Fill the sink with clean, warm water. Add 1 x CHLOR TAB* per 8lt (5 tabs per 40lt sink). Soak the cleaned equipment for 5 minutes.</p> <p>*Passes EN 1276</p>	<p>Second Rinse</p> <p>With clean, hot water</p>	<p>Dry</p> <p>Ideally leave to air dry or use single-use cloth.</p>

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

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