


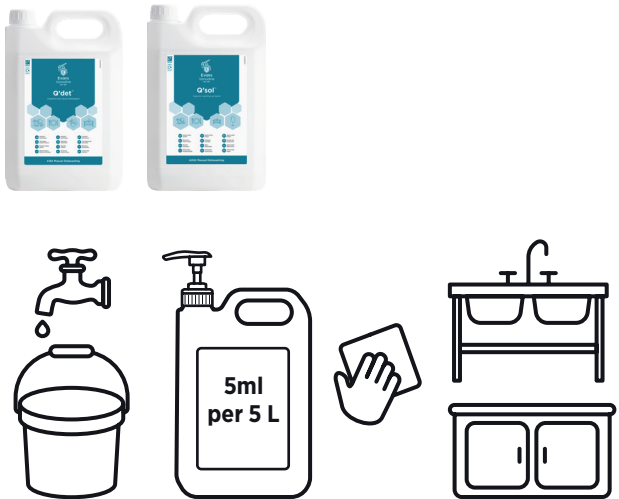





# EVANS

## 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>DISINFECTANT</b></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: DISINFECT</b></p> <p>Make up a solution of <b>EC4*</b> in a trigger spray. Diluter <b>1:60</b> with water (1 x 10ml dose in 600ml diluted solution). Spray all surfaces evenly.</p> <p><small>*Passes EN 1276</small></p>	<p><b>CONTACT TIME</b></p> <p>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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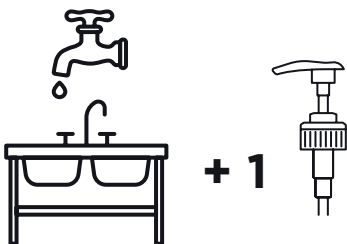


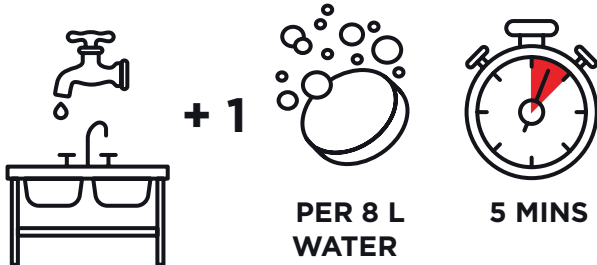



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### CHEMICAL DISINFECTION: FOOD CONTACT SURFACES, EQUIPMENT AND UTENSILS USED FOR RAW OR READY-TO-EAT FOODS

**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.

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

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