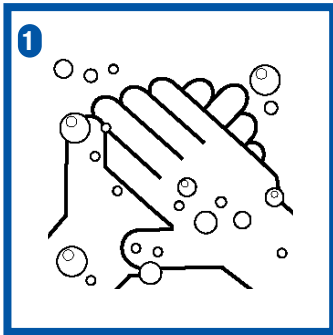


HOW TO CLEAN AND DISINFECT SURFACES

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



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



Follow your site safe work practices, to protect yourself and others.



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



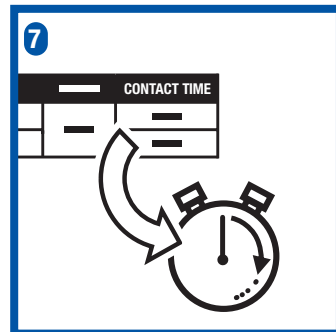
Prior to cleaning, remove any loose debris from surfaces.



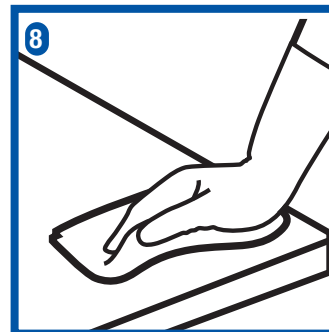
STAGE 1: Clean surface with a suitable cleaner.



STAGE 2: Apply disinfectant to cover the surface evenly.



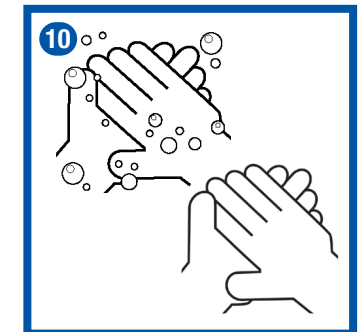
STAGE 2: Leave on surface for required contact time.



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



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



Wash your 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 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)