






## HYGIENE DISINFECTION PROTOCOL FOR FOOD CONTACT SURFACES

Bactericidal, fungicidal, virucidal. Effective against: Coronavirus\*, H1N1 Influenza A virus (flu), Norovirus, Rotavirus, Adenovirus (EN 14476 standard). Tested specifically for food environment on: *Salmonella*, *Listeria*, *Campylobacter*.

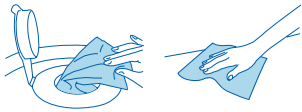



### PURELL® Surface Sanitising Spray Bottle – 750mL Spray



SURFACE TO SANITISE	AMOUNT OF PRODUCT	WHEN TO USE	PROTOCOL
Non-porous smooth surfaces, e.g. refrigerated display cases, utensils and food surface preparation areas	Spray 10 to 30mL/m <sup>2</sup>	On pre-cleaned surface at the beginning of the service, before using a utensil or surface and after use	<ol style="list-style-type: none"> <li>1 Spray 10 to 30mL/m<sup>2</sup> directly on the pre-cleaned surface to be treated  10-30 ml/m<sup>2</sup></li> <li>2 Leave to act between 30s to 5 min depending on the desired effect </li> <li>3 Do not rinse, wipe if necessary </li> <li>4 Repeat the procedure in accordance with the hygiene protocol in place</li> </ol>

### PURELL Surface Sanitising Wipes – 100 & 200 Count Canister



SURFACE TO SANITISE	AMOUNT OF PRODUCT	WHEN TO USE	PROTOCOL
Non-porous smooth surfaces, e.g. kitchen utensils, removable parts of kitchen equipment and containers	As required to wipe the whole surface	On pre-cleaned surface at the beginning of the service, before using a utensil or surface and after use	<ol style="list-style-type: none"> <li>1 Wipe pre-cleaned surfaces </li> <li>2 Leave to dry, do not rinse. Use several wipes if necessary </li> <li>3 Dispose of the wipe in appropriate waste container  </li> <li>4 Repeat the procedure in accordance with the hygiene protocol in place</li> </ol> <p>Close the lid after use. Once opened, if wipe is dry when pulled do not use</p>