

Six steps to a clean surface

Clean first, then disinfect. Follow the product label at every stage.

01 Pre-clean

Remove loose food and debris. Keep food away from the area.

02 Main clean

Use detergent and water to remove grease and dirt. Work all over the surface.

03 Rinse

Remove loosened dirt and detergent with clean water, as directed.

04 Disinfect

Apply a food-contact disinfectant at the stated dilution. Leave for the full contact time.

05 Final rinse, if required

Use clean water if the label requires rinsing. Do not rinse a no-rinse product unnecessarily.

06 Dry hygienically

Allow to air-dry, or use clean single-use paper where suitable.

Use a disinfectant or sanitiser meeting BS EN 1276 or BS EN 13697. A sanitiser still needs a separate cleaning stage before disinfection. Never mix products.