

Food washing only



Keep this sink for fruit and vegetables.

01 Clean before and after use

Clean and disinfect the sink and surrounding area. Rinse as the product label directs.

02 Wash where needed

Use clean running water to remove dirt. Follow pack instructions for ready-to-eat produce.

03 Keep washed food clean

Avoid direct contact with the sink. Transfer to a clean colander, container or preparation surface.

04 Keep other tasks out

No handwashing, utensils or raw meat. Use the correct designated facilities.

Do not wash raw meat, poultry or fish. Do not rewash produce supplied as ready-to-eat unless instructed, as this can re-contaminate it.