

Utensils & equipment only

Keep food and handwashing out.



01 Remove food and wash

Scrape off debris. Wash with detergent and water using the correct equipment and protection.

02 Rinse and disinfect

Follow the site method and product instructions, including dilution, contact time and any final rinse.

03 Dry and store hygienically

Air-dry in a clean area or use suitable single-use paper. Protect clean equipment from contamination.

04 Clean the sink and separate tasks

Clean and disinfect the sink after use. Keep raw-food and ready-to-eat equipment separate.

A suitable dishwasher may be used under your safe method. Never leave knives hidden in washing-up water.