# CATERING SANITISER

Work Surfaces • Equipment • Floors • Walls

AN ODOURLESS, NEUTRAL SANITISER THAT IS IDEAL FOR DAILY DISINFECTION ON ALL HARD SURFACES. EFFECTIVE AGAINST MRSA, SALMONELLA AND E.COLI. KILLS 99.999% OF BACTERIA TESTED TO BS EN 1276

## USES

Monk

Kills 99.999% of bacteria at a dilution of 1:80 (Passes BS EN 1276 :1997).

Contact time: 60 seconds \* Conditions: Clean Contact time: 5 Minutes Conditions: Dirty Kill Rate: 99.999% Kill Rate: 99.999%

Effective against MRSA at a dilution of 1:80 (Passes BS EN 1276:1997).

Contact time: 5 Minutes Conditions: Clean & Dirty Kill Rate: 99.999%

\* Dirty areas allow a contact time of 5 minutes.

Catering Sanitiser is an odourless, neutral sanitiser that is ideal for daily disinfection in the food industry. Effective against MRSA, Salmonella, E.coli and Pseudomonas Aeruginosa.

Catering Sanitiser cleans and sanitises all hard surfaces safely.

Use on a regular basis for cleaning and disinfecting work surfaces, equipment, floors, walls, delivery vehicles, etc.

Suitable for use in a range of industries, including; kitchens, bakeries, confectioners, meat preparation, breweries, shops, butchers, hospitals, restaurants and canteens.

#### **DIRECTIONS**

Clean heavily soiled areas with Degreaser prior to disinfection.

Apply to surface using a mop, spray, cloth or other equipment. Allow 5 minutes contact time and then rinse well with clean water.

Sanitising showerheads/air conditioning units: Soak in a 1:80 solution of *Catering Sanitiser* for 30 minutes. Rinse well. Kills Legionnella Pneumophila (Legionnaire's Disease).

**N.B.** Do not mix with other chemicals or cleaners. When using *Catering Sanitiser* in machines, a defoamer may need to be added to the water collection tank.

Use biocides safely. Always read the label and product information before use.









### **AREAS OF USE**





Kitchens

Tiles



Sanitising

# **DILUTIONS**

Dilute 1 part Catering Sanitiser with 80 parts of hot or cold water.





