



# ENHANCED CLEANING & DISINFECTION GUIDE

Guidelines For  
Reopening Safely  
Kitchens



# KEY TOUCH POINTS FOR DISINFECTION

## KITCHENS



Floors



Hand Contact Areas



Ovens



Walls



Taps



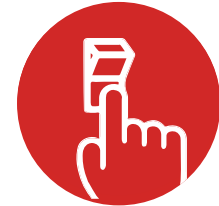
All Handles  
(Not Just Doors)



Dispensers



Utensils



Switches



Food Contact  
Surfaces & Racks



Touch Screens



# KITCHEN AREAS

7 high touch areas for deep clean in Kitchens

- 1 Work Surfaces**  
Work Tops, Hob, Food Prep Surfaces
- 2 Handles & Knobs**  
Cooker Handles, Cupboard Handles, Fridge Door Handles
- 3 Floors & Walls**
- 4 Sinks**
- 5 Warewash**  
Dishwashers
- 6 Hygienic Soak Area**
- 7 Oven Internals**













# Daily Clean Procedure Cleaning & Sanitisation Stage 1



# Daily Clean Procedure (Cleaning & Disinfection Stage)

Follow daily clean procedure to ensure pupils & staff stay safe.

To be performed each day to minimise the risk of coronavirus infection

	Area		Product	Instruction	Complete
<b>1. Work Surfaces</b> Work Tops, Hob, Food Prep Surfaces			FAD Green-Shield	Dilute @ 10:1. Spray surfaces & leave for 15 minutes. Then wipe with blue roll.	<input checked="" type="checkbox"/>
<b>2. Handles &amp; Knobs</b> Cooker Handles, Cupboard Handles, Fridge Door Handles & Switches			FAD Green-Shield	Dilute @ 10:1. Spray surfaces & leave for 15 minutes. Then wipe with blue roll.	<input type="checkbox"/>
<b>3. Floors &amp; Walls</b>			FAD Green-Shield	Dilute @ 50:1. Apply & mop as usual for floors. For walls dilute @ 10:1. spray & leave for 15 minutes. Then wipe with blue roll.	<input type="checkbox"/>
<b>4. Sinks</b>			One Up Premier	Dilute @ 400:1 to 2000:1. Then wash items as normal.	<input type="checkbox"/>
<b>5. Warewash</b> Dishwashers			Machine Wash	Use as day to day detergent in dishwashers through automatic dosing.	<input type="checkbox"/>
<b>6. Hygienic Soak Area</b>			FAD Green-Shield	Dilute @ 50:1 to 100:1 & leave items to soak for 5 minutes. Then rinse.	<input type="checkbox"/>
<b>7. Oven Internals</b>			Smokeclean	Dilute @ 10:1. Spray surfaces & leave for a few minutes. Then wipe with disposable cloth.	<input type="checkbox"/>

**Deep Clean Procedure  
For suspected or confirmed  
cases of coronavirus  
Stage 2  
(Option 1)**



# Deep Clean Procedure (Deep Disinfection Stage)

To be performed if a suspected or confirmed case of coronavirus occurs

**!** Daily cleaning procedure must be performed before deep clean procedure to remove dirt from surfaces.

Area	Product	Instruction	Complete
<b>1. Work Surfaces</b> Work Tops, Hob, Food Prep Surfaces	 Chlorine Tablets	Add 1 tablet to a trigger bottle and fill with water. Spray blue roll or disposable cloth, wipe surface & leave for 10 minutes.	<input checked="" type="checkbox"/>
<b>2. Handles &amp; Knobs</b> Cooker Handles, Cupboard Handles, Fridge Door Handles	 Chlorine Tablets	Add 1 tablet to a trigger bottle and fill with water. Spray blue roll or disposable cloth, wipe surface & leave for 10 minutes.	<input type="checkbox"/>
<b>3. Floors &amp; Walls</b>	 Chlorine Tablets	Dilute @ 10:1. For walls spray blue roll or disposable cloth, wipe surface & leave for 10 minutes. For floors use a mop and bucket.	<input type="checkbox"/>
<b>4. Sinks</b>	 Chlorine Tablets	Dilute @ 10:1. Spray blue roll or disposable cloth, wipe surface & leave for 10 minutes.	<input type="checkbox"/>
<b>5. Warewash</b> Dishwashers	N/A	N/A	<input type="checkbox"/>
<b>6. Hygienic Soak Area</b>	 Chlorine Tablets	Dilute @ 10:1. Spray blue roll or disposable cloth, wipe surface & leave for 10 minutes.	<input type="checkbox"/>
<b>7. Oven Internals</b>	N/A	N/A	<input type="checkbox"/>

## When should deep clean procedures take place?

- 1 At the end of each day when the kitchen closes
- 2 After a suspected case of coronavirus
- 3 Upon request of a staff member

## Need to know when using chlorine based products.

- 1 Wear appropriate PPE: Gloves, Eye-Protection and Gown.



- 2 Do not allow to come into contact with skin.
- 3 Add 1 chlorine tablet to a trigger bottle and fill with water to the measure. Max 750ml of water per chlorine tablet.

- 4 **!** Always spray the cloth with the chlorine solution not surfaces, to avoid air contamination.

- 5 Always test solution on a small area before applying to to main areas.

**Deep Clean Procedure**  
**For suspected or confirmed**  
**cases of coronavirus**  
**Stage 2**  
**(Option 2)**









# Deep Clean Procedure (Deep Disinfection Stage)

To be performed if a suspected or confirmed case of coronavirus occurs

**!** Daily cleaning procedure must be performed before deep clean procedure to remove dirt from surfaces.

Area	Product	Instruction	Complete	
<b>1. Work Surfaces</b> Work Tops, Hob, Food Prep Surfaces	 AntiBak	Add 1 tablet to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry.	<input checked="" type="checkbox"/>	
<b>2. Handles &amp; Knobs</b> Cooker Handles, Cupboard Handles, Fridge Door Handles	 AntiBak	Add 1 tablet to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry.	<input type="checkbox"/>	
<b>3. Floors &amp; Walls</b>	 AntiBak	For walls add 1 tablet to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry. For floors Dilute to 1.5% in a mop bucket (10 tablets in a 5L bucket). Mop floors as normal using a mop and bucket.	<input type="checkbox"/>	
<b>4. Sinks</b>	 AntiBak	Add 1 tablet to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry.	<input type="checkbox"/>	
<b>5. Warewash</b> Dishwashers	N/A	N/A	N/A	<input type="checkbox"/>
<b>6. Hygienic Soak Area</b>	 AntiBak	Add 1 tablet to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry.	<input type="checkbox"/>	
<b>7. Oven Internals</b>	N/A	N/A	N/A	<input type="checkbox"/>

## When should deep clean procedures take place?

- 1 Before reopening
- 2 After a suspected case of coronavirus on the premises
- 3 Upon request of the guest or staff

## Need to know when using AntiBak.

- 1 AntiBak is a non-irritant to skin or eyes, emits no toxic vapour and is chlorine free.

# YOUR LOCAL CLEANING & HYGIENE PARTNER



For more information about the Chemex product range and support, visit [www.chemexuk.com](http://www.chemexuk.com)

