

KEY TOUCH POINTS FOR DISINFECTION

BACK OF HOUSE / KITCHENS





Walls



Hand Contact Areas



All Handles (Not Just Doors)



Floors



Taps



Switches



Dispensers



Utensils



Food Contact Surfaces & Racks



Touch Screens



BACK OF HOUSE

7 high touch areas for deep clean in Kitchens

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







Daily Clean Procedure Cleaning & Sanitisation Stage 1



Daily Clean Procedure (Cleaning & Disinfection Stage)

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

	Area	Product	Instruction	Complete
1. Work Surfaces Work Tops, Hob, Food Prep Surfaces		FAD Green-Shield	Dilute @ 10:1. Spray surfaces & leave for 15 minutes. Then wipe with blue roll.	
2. Handles & Knobs 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.	
3. Floors & Walls		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.	
4. Sinks		One Up Premier	Dilute @ 400:1 to 2000:1. Then wash items as normal.	
5. Warewash Dishwashers		Machine Wash	Use as day to day detergent in dishwashers through automatic dosing.	
6. Hygienic Soak Area		FAD Green-Shield	Dilute @ 50:1 to 100:1 & leave items to soak for 5 minutes. Then rinse.	
7. Oven Internals		Smokeclean	Dilute @ 10:1. Spray surfaces & leave for a few minutes. Then wipe with disposable cloth.	

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



Area	Product		Instruction	Complete
1. Work Surfaces Work Tops, Hob, Food Prep Surfaces	TH	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.	
2. Handles & Knobs Cooker Handles, Cupboard Handles, Fridge Door Handles	H,	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.	
3. Floors & Walls	1	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.	
4. Sinks	T,	Chlorine Tablets	Dilute @ 10:1. Spray blue roll or disposable cloth, wipe surface & leave for 10 minutes.	
5. Warewash Dishwashers	N/A	N/A	N/A	
6. Hygienic Soak Area	H	Chlorine Tablets	Dilute @ 10:1. Spray blue roll or disposable cloth, wipe surface & leave for 10 minutes.	
7. Oven Internals	N/A	N/A	N/A	

When should deep clean procedures take place?

- 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.

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







- 2 Do not allow to come into contact with skin.
- Add 1 chlorine tablet to a trigger bottle and fill with water to the measure. Max 750ml of water per chlorine tablet.
- Always spray the cloth with the chlorine solution not surfaces, to avoid air contamination.
 - 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
1. Work Surfaces 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.	
2. Handles & Knobs 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.	
3. Floors & Walls		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.	
4. Sinks		AntiBak	Add 1 tablet to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry.	
5. Warewash Dishwashers	N/A	N/A	N/A	
6. Hygienic Soak Area		AntiBak	Add 1 tablet to a trigger bottle and fill with 500ml water. Spray surface and wipe. Leave to air dry.	
7. Oven Internals	N/A	N/A	N/A	

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.

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

