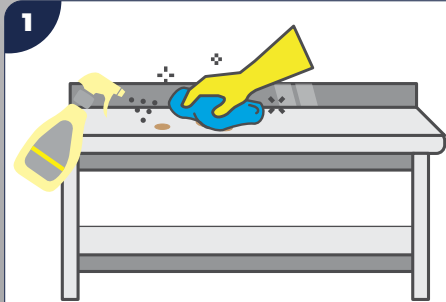


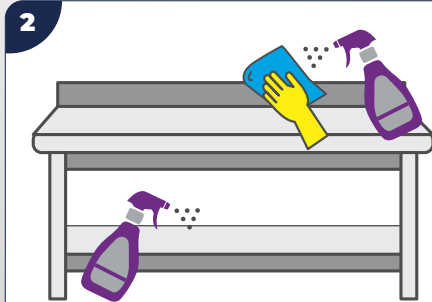


ProFood Preparation Surfaces

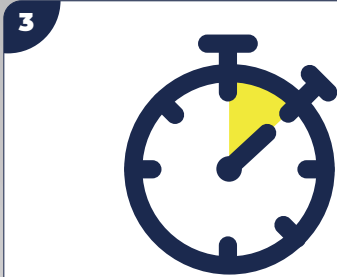
Best practice guide



1 Wipe away visible dirt and grease using Cif Power Cleaner Degreaser and a damp cloth. Rinse surface with a clean cloth.

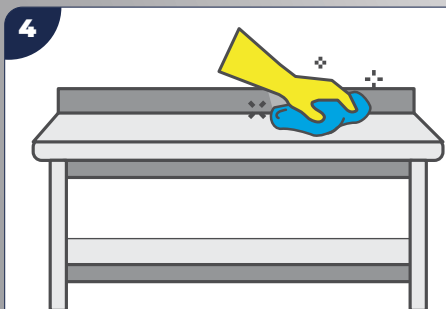


2 Spray Cif 2in1 Kitchen Cleaner Disinfectant directly onto the table or onto a clean cloth if there is a risk of harm to people, food or items nearby.

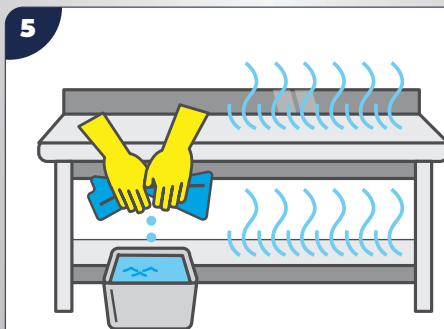


5 mins.

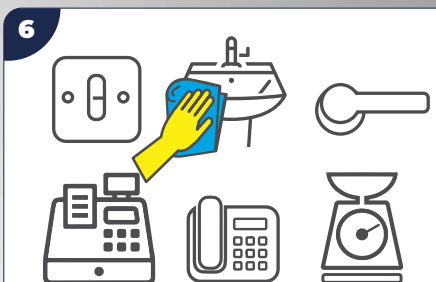
Leave to work for 5 minutes.



4 Wipe surface clean with a damp cloth.



5 Rinse surfaces thoroughly using clean water and a clean cloth. Leave to air dry.



6 Ensure other critical areas such as sinks, taps, door handles, switches, can openers, cash registers, telephones and scales are regularly disinfected to avoid cross-contamination.

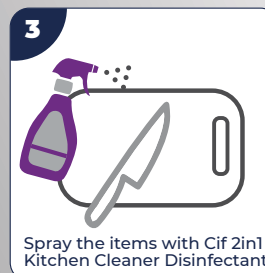
When preparing high-risk foods such as raw meat or chicken, it is important to correctly disinfect knives and chopping boards immediately after use to prevent cross-contamination.



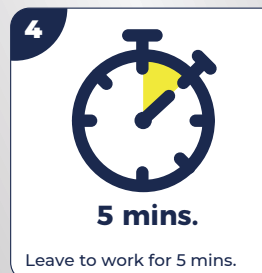
1 Remove or cover all food items.



2 Rinse away food residues.

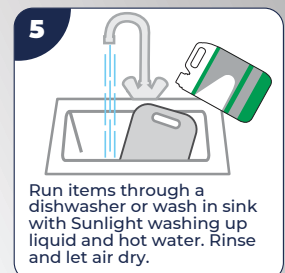


3 Spray the items with Cif 2in1 Kitchen Cleaner Disinfectant.



5 mins.

Leave to work for 5 mins.



5 Run items through a dishwasher or wash in sink with Sunlight washing up liquid and hot water. Rinse and let air dry.

PRODUCTS



CIF 2IN1 KITCHEN CLEANER DISINFECTANT



CIF POWER CLEANER DEGREASER



SUNLIGHT HAND DISHWASH DETERGENT

EQUIPMENT



CLEANING CLOTH



CLEAN WATER



DISH BRUSH

SAFETY



GLOVES



ProTip

By using a perfume-free, non-food tainting stainless steel cleaner in your kitchen, you can keep all your non food contact surfaces clean and shiny without having to worry about your food getting in the way.



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