



PROFESSIONAL

CLEANING GUIDE FOR FOOD PREPARATION SURFACES

DESTROYS
CORONAVIRUS
IN JUST
60 SECONDS*.



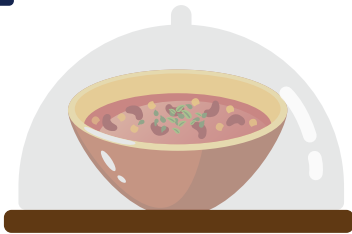
1 CLEAN & DISINFECT WORK AREA



Remove visible dirt and grease with **Handy Andy Multipurpose Cream solution** and a damp cloth. Then spray **Domestos Multipurpose Thick Bleach solution** [dilute 180 ml (12 caps) in 5 litres of water] directly on the surface. Leave to work for 5 minutes. Rinse surfaces thoroughly with clean water and cloth.

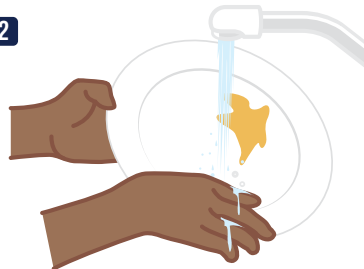
2 DISINFECT TOOLS

1



Remove or cover all food items.

2



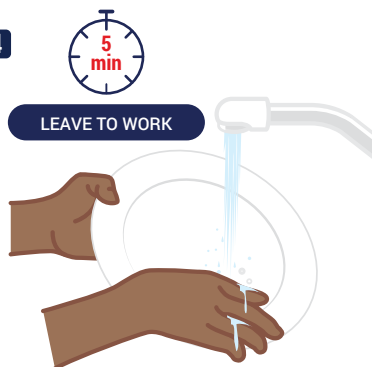
Rinse off any food residues.

3



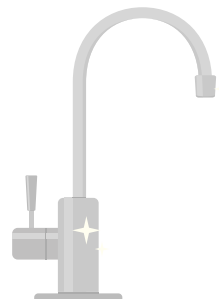
Disinfect tools with **Domestos Multipurpose Thick Bleach**.

4



Leave to work for 5 minutes then wash tools with **Sunlight Dishwashing Liquid**. Rinse and let air dry.

3 DISINFECT OTHER SURFACES



Ensure other frequently-used areas like doors are regularly disinfected to prevent any cross-contamination.

*SARS-COV-2. #NaOCL (Sodium Hypochlorite) at 0.5%

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