

CL1011

PRODUCT USAGE QUICK GUIDE

Cleanline Cleaner & Sanitiser Concentrate

2 stage cleaning and disinfection of hard surface and equipment on food contact surfaces



Cleanline Cleaner & Sanitiser Concentrate is a fragrance-free detergent disinfectant, suitable for use in food preparation areas and is proven effective against bacteria including MRSA and enveloped viruses.

AVAILABLE UNIT SIZE(S) & CODES:
CL1011 - 5 Litre Concentrate
CL9002 - Empty T2 labelled trigger spray bottle

SAFE HANDLING:
Always wear Personal Protective Equipment (PPE) when handling, dispensing and using chemicals.



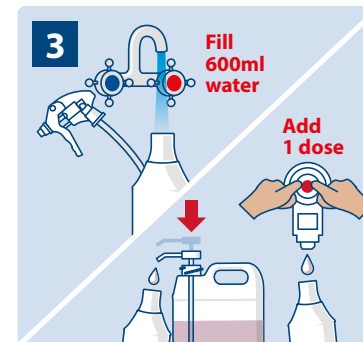
Refer to the Safety Data Sheet (SDS) for detailed information and immediate first aid measures including medical emergency helpline number.



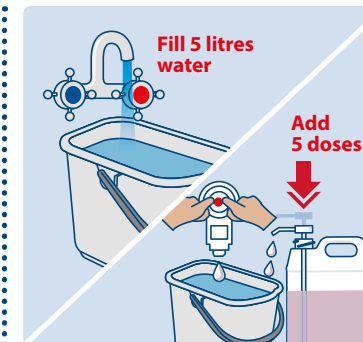
1 Use appropriate PPE as indicated in the safety data sheet.



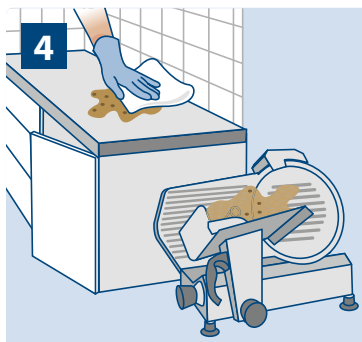
2 Kills bacteria and viruses, including **Coronaviruses**. Tested and conforms to protocols EN 1276 and EN 14476 (used at 2% diluted solution).



3 Spray application: Fill T2 labelled bottle with 600ml of water and add 1 dose of concentrate.



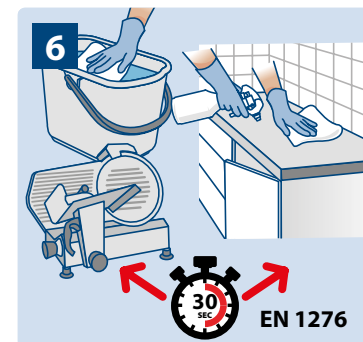
4 Bucket and cloth: Fill the bucket with 5 litres of fresh water and add 5 doses of concentrate.



STAGE 1: Remove all visible dirt and gross contamination from surface.



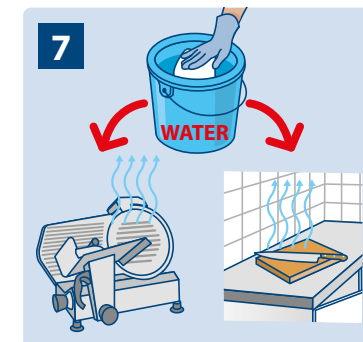
5 Apply the prepared solution to a cloth or spray and wipe the surface/equipment clean.



6 **STAGE 2:** Re-apply solution to the surface/equipment and allow required contact time for disinfection (see below).

EN 1276 (bacteria) - leave for 30 seconds

EN 14476 (viruses) - leave for 1 minute



7 Rinse the surface thoroughly with clean water and allow to air dry.



IMPORTANT: All food contact surfaces should be cleaned regularly and when changing from raw to ready-to eat food.



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