



Catering Cleaner & Sanitiser

Was named:
**FOOD SAFE
SANITISER**



Cleanline® Catering Cleaner & Sanitiser is a multi-purpose cleaner suitable for use in kitchens and food preparation areas and proven to kill 99.999% of the most common forms of bacteria.

- Effective, non-bleach and no taint disinfectant cleaner is safe to use on food preparation surfaces.
- Suitable for use in kitchens, schools, offices, nursing homes and hospitals helping to improve hygiene security.
- Dual action formula cuts through grease and dried on food soiling making it an ideal choice for food service customer's.
- Kills 99.999% of the most common forms of bacteria and certified against MRSA, E.coli, Salmonella and Listeria.
- Proven effectiveness in only 30 seconds when diluted at 1:10 ratio (10%).
- Independently tested to European Standard Test Method BS EN 1276:2019 and EN 13697:2015.

CODE AND CASE SIZE:

CL1036 - 5 Litres (supplied in case of 4)

PRODUCT INFORMATION:

Appearance: Colourless/clear liquid
 Odour: Odourless
 Oxidising: Not Applicable
 Solubility: Soluble in water
 Viscosity: Not Applicable
 Boiling point °C: Not Applicable
 Flash point °C: Not applicable
 pH as supplied: 10.5

CONTAINS:

Quaternary Ammonium Compounds, Benzyl-C12-16-Alkyldimethyl, Chlorides, Alcohols, C12-14, Ethoxylated

QUALITY ASSURANCE:

This product is manufactured in the UK for Bunzl UK & Ireland and produced under ISO 9001 Quality Management System & ISO 14001 Environmental Management Systems. This product has not been tested on animals.

BIODEGRADABILITY:

All surfactants used in Cleanline® products comply with the current European regulations concerning biodegradability & protection of the environment.

SAFE HANDLING:

Always wear the correct Personal Protective Equipment (PPE) when handling, dispensing or using chemicals. All PPE should comply with appropriate standards and be readily available for use.



In case of an accident please refer to the product Safety Data Sheet (SDS) for immediate first aid measures and helpline telephone number for a medical emergency.

SAFE STORAGE:

Store sealed in original container in a cool, well ventilated area away from direct sunlight and extremes of temperature.

(UK) PrimeSource, PO BOX 15247,
 Birmingham, B23 3HN, UK
 (IE) PrimeSource, Unit D9, Horizon Logistics Park,
 Swords, Co.Dublin, K67 N4T2, Ireland
 Email: info@prime-source.co.uk

ISSUE DATE: 31/01/2023

RECOMMENDED DILUTION:

Dilute correctly to meet the requirements of BS EN 1276:2019 with only 30 seconds contact time for complete bactericidal action.

General wall, floor and hard surface cleaning:	Dilute up to 1:50	Add 4 doses (100ml) per 5 litres of water.
Hard surface cleaning and disinfection: (30 seconds contact time)	Dilute 1:10 (EN 1276)	Add 100ml per 1 litres of water.
		Trigger spray bottle: Add 60ml to 600ml of water.

ENSURE YOU ARE WEARING RECOMMENDED PERSONAL PROTECTIVE EQUIPMENT (PPE) AND HAVE THE CORRECT EQUIPMENT FOR THIS TASK.

INSTRUCTIONS FOR USE:

Two stage cleaning for hard surface (best practice):

Stage 1 Clean: Remove all loose dirt/soiling and food debris from surface. Clean the surface/equipment and agitate any stubborn soiling with a scouring pad to remove all visible soiling.

Stage 2 Sanitise: Apply the solution to the surface/equipment and allow 30 seconds contact time (EN1276). Wipe with a clean cloth and rinse thoroughly with clean water. Allow to air dry.

IMPORTANT: ALL FOOD CONTACT SURFACES SHOULD BE CLEANED REGULARLY AND WHEN CHANGING FROM RAW TO READY-TO EAT FOOD (OR VICE VERSA).



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TECHNICAL INFORMATION SHEET

Supplier: 800-216-4004

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Product information continued for Cleanline® Catering Cleaner & Sanitiser

MICROBIOLOGICAL ACTIVIT

Tested independently in accordance with;

BS EN 1276:2009 Tested under dirty conditions, with a minimum contact time of 30 seconds.	Bacterial action against <i>Pseudomonas aeruginosa</i> (NCTC 13359), <i>Escherichia coli</i> (NCTC 10418), <i>Staphylococcus aureus</i> (NCTC 10788) and <i>Enterococcus hirae</i> (NCTC 13383).
BS EN 1276:2019 Tested under dirty conditions, with a minimum contact time of 30 seconds.	Bacterial action against <i>Salmonella enterica subsp enterica serovar Typhimurium</i> (NCTC 74).
BS EN 1276:2019 (MRSA) Tested under dirty conditions, with a minimum contact time of 30 seconds.	Bacterial action against <i>Methicillin-resistant Staphylococcus aureus</i> (NCT 12493)
BS EN 1276:2009 Tested under dirty conditions, with a minimum contact time of 5 minutes.	Bacterial action against <i>Listeria monocytogenes</i> (NCTC 11994).
EN 13697:2015 Tested under dirty conditions, with a minimum contact time of 5 minutes.	Bacterial action against <i>Pseudomonas aeruginosa</i> (NCTC 13359), <i>Escherichia coli</i> (NCTC 10418), <i>Staphylococcus aureus</i> (NCTC 10788) and <i>Enterococcus hirae</i> (NCTC 13383).

Cleanline Food Safe Sanitiser test data based on 10% dilution.

EN1276 ANTIBAC1, ANITBAC MRSA, ANTIBAC LISTERIA, ANTIBAC SALMONELLA and EN13697 ANTIBAC
 A summary of the tests is available on request.



CODE AND CASE SIZE:
CL1034 - 750ml (supplied in case of 6)

PRODUCT INFORMATION:
 Appearance: Colourless liquid
 Odour: Odourless
 Oxidising: Not Applicable
 Solubility: Soluble in water
 Viscosity: Not Applicable
 Boiling point °C: Not Applicable
 Flash point °C: Not applicable
 pH as supplied: 10

QUALITY ASSURANCE:
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BIODEGRADABILITY:
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SAFE HANDLING:
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