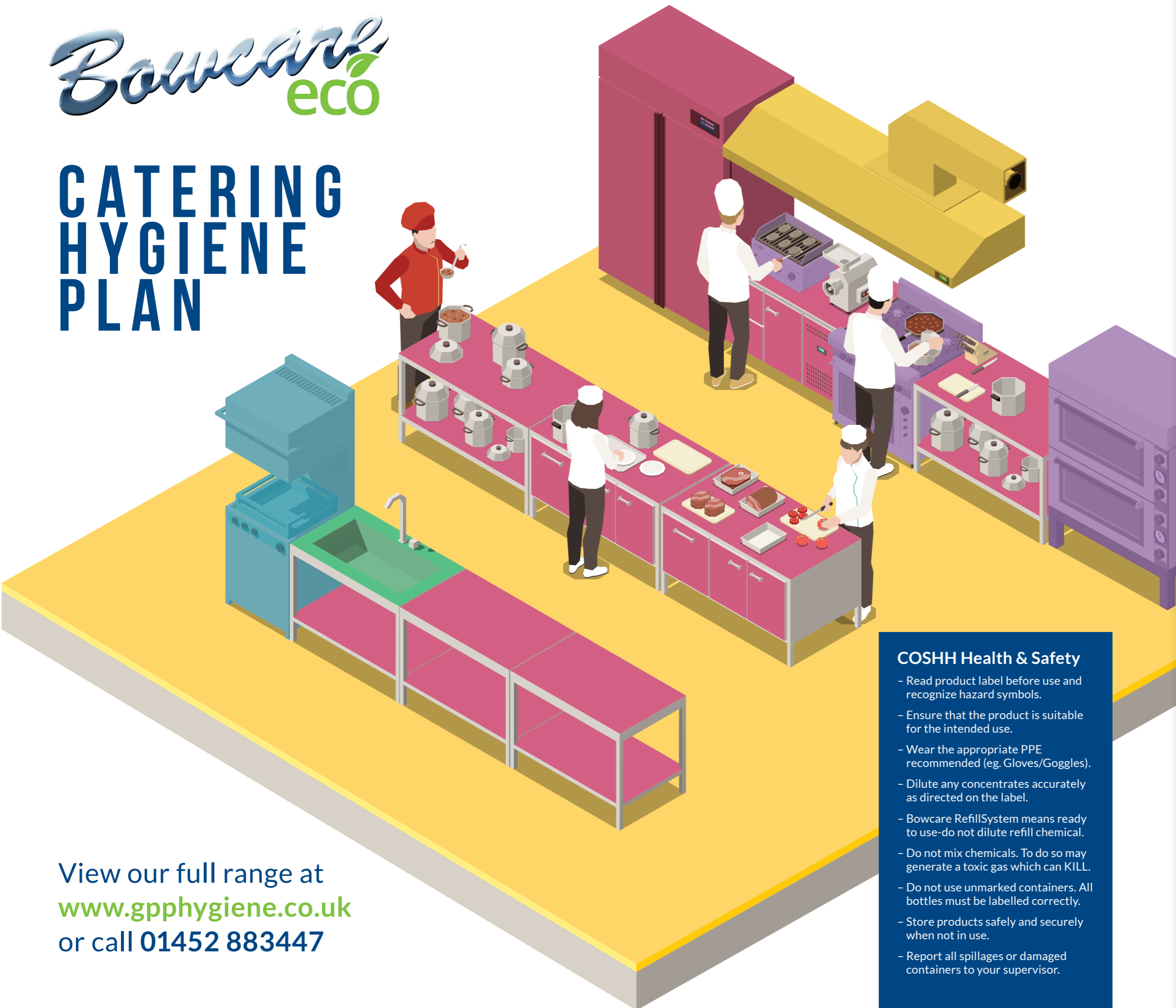




# CATERING HYGIENE PLAN



View our full range at  
[www.gpphygiene.co.uk](http://www.gpphygiene.co.uk)  
or call 01452 883447

## COSHH Health & Safety

- Read product label before use and recognize hazard symbols.
- Ensure that the product is suitable for the intended use.
- Wear the appropriate PPE recommended (eg. Gloves/Goggles).
- Dilute any concentrates accurately as directed on the label.
- Bowcare RefillSystem means ready to use-do not dilute refill chemical.
- Do not mix chemicals. To do so may generate a toxic gas which can KILL.
- Do not use unmarked containers. All bottles must be labelled correctly.
- Store products safely and securely when not in use.
- Report all spillages or damaged containers to your supervisor.

## FOODPREP SURFACES, TABLES, BAR TOPS, FRIDGES & EQUIPMENT



74.1016 74.9001 74.0753  
Conforms to EN1276 Cleaner Sanitiser  
60 second contact spray & wipe  
**DO NOT RINSE - ALLOW TO AIR DRY**

## FLOORS & SURFACE DEGREASING



13.0745 74.1020 74.6895

## GRILLS & OVEN INTERIORS



74.1017 74.1018  
For Rational Ovens please use recommended cleaner tablets

## MANUAL DISH & POTWASHING



Use Bowcare Professional Washing up Liquids as recommended

## AUTOMATIC DISHWASHING



Use Bowcare Professional Auto Dishwash Detergent & Rinse Aids as recommended