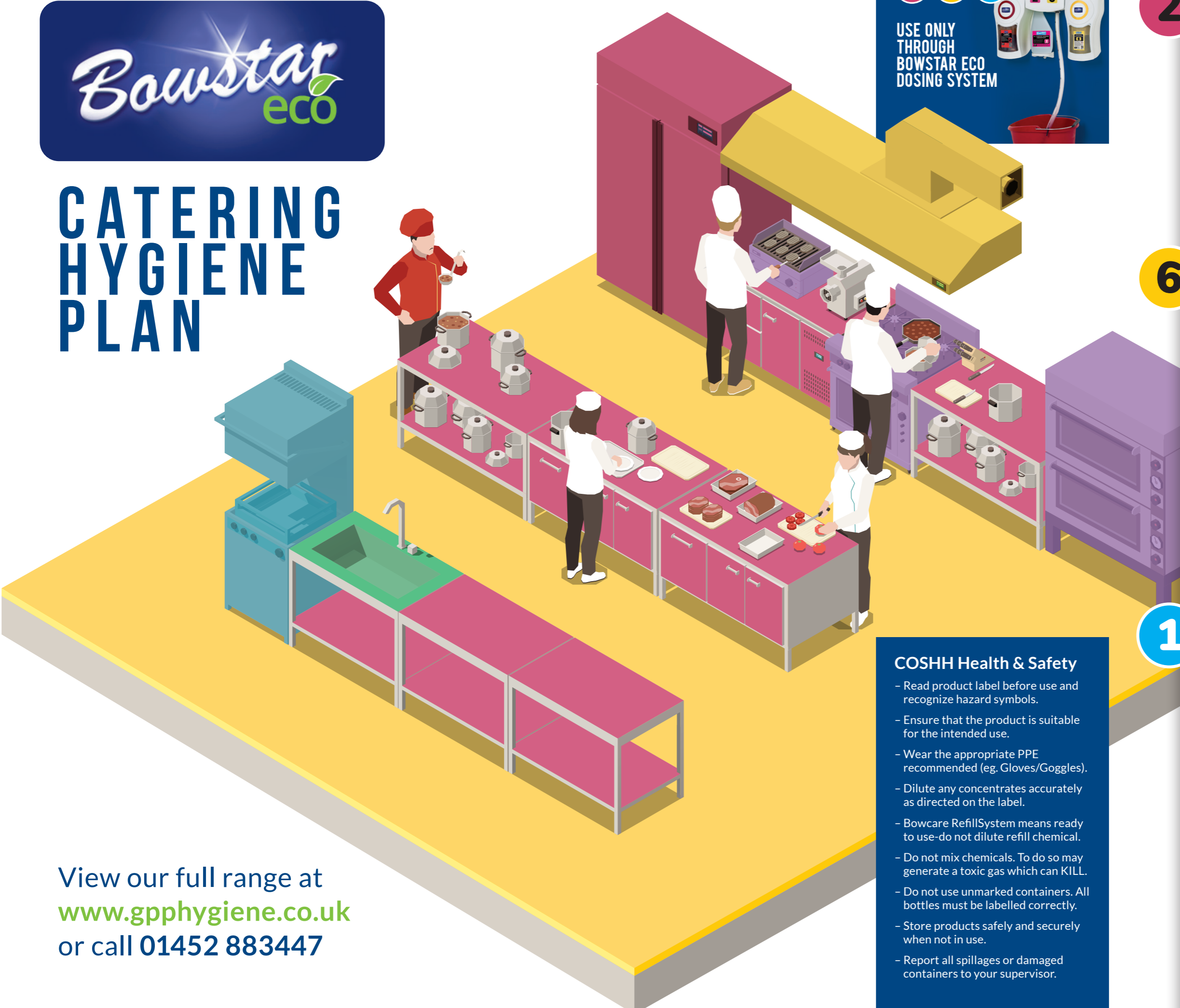




CATERING HYGIENE PLAN



2 6 1

USE ONLY THROUGH BOWSTAR ECO DOSING SYSTEM

2

FOODPREP SURFACES, TABLES, BAR TOPS, FRIDGES & EQUIPMENT

87.1003 – EN1276 Cleaner Sanitiser Concentrate-Trigger Spray

60 second contact spray & wipe
DO NOT RINSE – ALLOW TO AIR DRY

6

FLOORS & SURFACE DEGREASING

87.1004 – Cleaner Degreaser Concentrate Mop Bucket or Trigger Spray

GRILLS & OVEN INTERIORS

74.1017 74.1018

For Rational Ovens please use recommended cleaner tablets

1

MANUAL DISH & POTWASHING

87.1002 – Washing up Liquid Concentrate

USE ONLY WITH BOWSTAR ECO ONSHOT DISPENSER

Or use Bowcare Professional Washing up Liquids as recommended

AUTOMATIC DISHWASHING

Use Bowcare Professional Auto Dishwash Detergent & Rinse Aids as recommended

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.

View our full range at www.gpphygiene.co.uk or call 01452 883447