

Product Specification Sheet

CATERING SAFE FLOOR CLEANER & SANITISER

A specially formulated concentrate product for safe, effective cleaning and sanitising of food industry floors. Catering Safe Floor Cleaner & Sanitiser has been specially created for the food industry, it cleans and disinfects any non-porous surfaces. Usage areas include; Commercial kitchens & food processing areas, food transport vehicles, food manufacturers & food packers. This product can also be successfully used to kill germs in other environments such as; veterinary practices & animal care centres.

PRECAUTIONS FOR USE

Test for colour fastness first. Observe the general safety regulations when handling chemicals. Wear suitable protective clothing, gloves and eye/face protection. When using do not eat or drink. In case of contact with eyes, rinse immediately with plenty of water and seek medical advice. In case of contact with skin, rinse immediately with plenty of water. In case of accident or if you feel unwell, seek medical advice immediately (show the label where possible). Dispose of this material and its container to hazardous or special waste collection point. If swallowed, seek medical advice immediately and show this container or label. Keep locked up and out of the reach of children.

DIRECTIONS

Mop, spray, scrub or pressure wash as necessary. For heavy duty degreasing dilute 100ml per 1L hot water. For pressure washing, and for cleaning heavily soiled surfaces use 30 ml per 1L hot or cold water. For cleaning and sanitising lightly soiled surfaces dilute 20ml per 1L water. For regular mopping of lightly soiled areas and as a sanitising rinse dilute 5ml per 1L water.

CLASSIFICATION

Regulation (EC) No 648/2004 contains non-ionic surfactants, EDTA and salts thereof, preservation agents (alkyl(C12-16)dimethylbenzylammonium chloride). C Corrosive, Causes burns. pH 13. FOR PROFESSIONAL USE ONLY



Product Code: 0271
Size: 5L