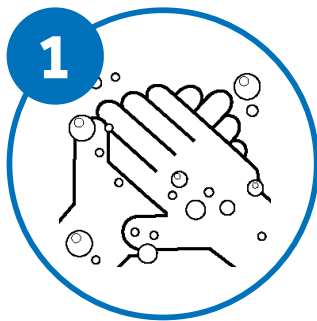




## HOW TO CLEAN AND DISINFECT SURFACES

Common hand-touch surfaces should be cleaned and disinfected using a two-stage process - Stage 1: Clean, Stage 2: Disinfect.



**1**  
Prior to any task, wash your hands for at least 20 seconds, then rinse and dry thoroughly.



**2**  
Follow your site safe work practices, to protect yourself and others.



**3**  
Ensure you wear appropriate PPE and place any safety signs, if required.



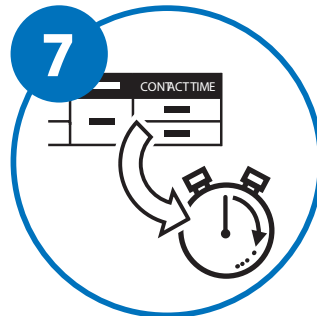
**4**  
Prior to cleaning, remove any loose debris from surfaces.



**5**  
**STAGE 1:**  
Clean surface with a suitable cleaner.



**6**  
**STAGE 2:**  
Apply disinfectant to cover the surface evenly.



**7**  
**STAGE 2:**  
Leave on surface for required contact time.



**8**  
**STAGE 2:**  
Wipe with a clean cloth and allow to air dry.



**9**  
Rinse food contact surfaces after disinfection, with clean tap water.



**10**  
Wash your hands and dispose of any PPE/ dirty cloths as appropriate. Use a skin conditioner both pre and post work to help protect hands.

Ensure the disinfectant being used passes **EN 16777** and/or **EN 14476**

Ensure all products are used at the correct dilution, in a properly labelled container, or use a ready-to-use product.

If you are using a multi-purpose cleaner disinfectant, this can be used for both Stage 1 and Stage 2: one application to clean followed by another application to disinfect.

**Disinfectants are more effective if surfaces are free from grease and dirt.**

**USE DISINFECTANTS SAFELY • ALWAYS READ THE LABEL AND PRODUCT INFORMATION BEFORE USE • WEAR APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT (PPE)**



For more information call or go to one of our websites.

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