

Catering Cleaner & Sanitiser RTU

Was named: FOOD SAFE SANITISER



Cleanline® Catering Cleaner & Sanitiser RTU is a readyto-use 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 spray disinfectant cleaner is safe to use on food preparation surfaces.
- Suitable for use in kitchens, schools, offices, hospitals and nursing homes 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.
- Independently tested to European Standard Test Method BS EN 1276:2019 and EN 13697:2015.
- 750ml bottle made from 100% recycled rPET material and the bottle, trigger spray head and printed sleeve wrap is 100% recyclable.

RECOMMENDED DILUTION:

Use as supplied from the trigger spray bottle.

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).

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:

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.

BIODEGRADABII ITY:

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

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Product information continued for Cleanline® Catering Cleaner & Sanitiser RTU

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

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



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