

# RapidClean

National Supply Solutions  
NATIONAL STRENGTH - LOCAL SERVICE



## Kitchen Sanitising Procedure

### STAINLESS STEEL PREPARATION BENCHES, STAINLESS STEEL SHELVES & WALL TILES:

1. Product is READY TO USE.
2. Apply liberally to pre-cleaned surface using clean cloth.
3. Allow surface contact for 10 minutes.
4. Wring cloth and remove surplus solution.
5. Allow to dry

### SLICER:

1. Product is READY TO USE.
2. 2. Immerse disassembled pre-washed parts in solution for 10 minutes.
3. 3. Reassemble the slicer.
4. 4. Wipe over whole surface using clean cloth soaked in sanitising solution.
5. 5. Wring cloth and remove surplus solution.
6. 6. Allow to dry.

### SURFACE SANITISING:

1. Product is READY TO USE.
2. Fill Spray Bottle
3. Spray pre-cleaned food contact surfaces, tables, processing and dispensing equipment with a fine mist of surface sanitiser solution.
4. Do not rinse - allow to air dry.

### CHOPPING BOARDS:

1. Product is READY TO USE.
2. Soak pre-washed boards in solution for 10-20 minutes.
3. Drain all surplus solution.
4. Allow to dry

### KNIVES AND SERVING TONGS:

1. Product is READY TO USE.
2. Immerse in prepared solution for 10 minutes.
3. Shake surplus solution from items before use.
4. Return Serving Tongs to prepared solution when not in use.



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