

DEGREASING / CLEANING

4BL STERI GRIME CC

4BLCC

FOR USE ON:

- FOOD PREP TABLES
- CHOPPING BOARDS
- SHELVING
- TABLES
- DRAINS & GULLEYS
- FLOORS
- WALLS
- PIPES
- CANOPY & FILTERS
- EQUIPMENT RACKS
- BRATT PANS
- LIFTS
- WATER BOILERS

DILUTIONS & METHOD OF CLEANING:



INTO A:



REQUIRED EQUIPMENT:

- FLOOR CLEANING SIGN
- SCOURING PAD
- CLOTH
- FLOOR MOP



IN THE EVENT OF AN ACCIDENT
REFER TO THE C.O.S.S.H.
INFORMATION SHEET

1. Display warning signs, if required
2. **SURFACES** Make up a solution of **4BL STERI GRIME**, into a trigger spray.
3. Apply solution to the surface, and either using a cloth or scourer, rub/scrub clean the surface
4. Rinse off/wipe off with clean water and allow to air dry.
5. **FLOORS** Make up a fresh solution with **hot** water and mop the floor, if the floor is particularly dirty, then this may require a double dose of 4BL. Leave to air dry.
6. If you have cleaned a food contact and/or a hand contact surface, then sanitize with **4Q STERI KLEEN**. Refer to 4Q instruction card.
7. Remove signs when cleaning is done.

ALWAYS ENSURE THAT:

- All products are returned to their correct storage area.
- No food residues are left on any equipment.
- All surfaces and equipment are clean and dry.
- Faulty or unsafe equipment is reported immediately.
- All cleaning equipment is left clean, ready for the next use.
- Product effectiveness is maintained, use FRESH solution when required.

CAUTIONS:



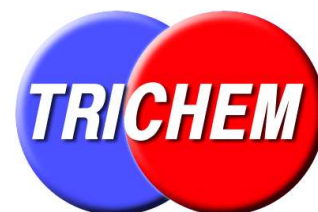
**DISCONNECT
ELECTRICAL
EQUIPMENT
PRIOR TO
CLEANING**



**BE AWARE
OF SHARP
EQUIPMENT
/ KNIVES**



**DO NOT MIX
WITH OTHER
CHEMICALS**



HYGIENE FOR HEALTH

TEL: 01506 634477

FAX: 01506 634488

E-MAIL: sales@trichemscotland.co.uk