



PROFESSIONAL

CLEANING GUIDE FOR FOOD PREPARATION SURFACES

DESTROYS CORONAVIRUS IN JUST 60 SECONDS.*



1 CLEAN & DISINFECT WORK AREA**

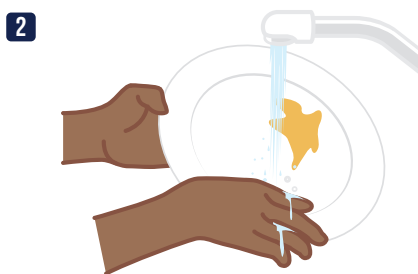


Remove visible dirt and grease with **Handy Andy Multipurpose Cream** and a damp cloth. Leave to work for 5 minutes. Rinse surfaces thoroughly with clean water and cloth. Then spray **Handy Andy Kitchen Degreaser** directly on the surface and wipe away.

2 DISINFECT TOOLS



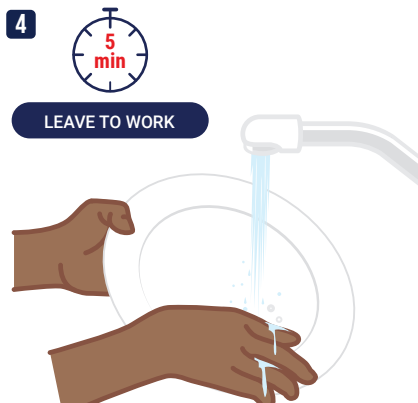
Remove or cover all food items.



Rinse off any food residues.

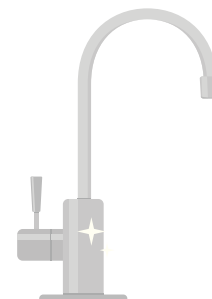


Disinfect tools with **Domestos Multipurpose Thick Bleach**.



Leave to work for 5 minutes then wash tools with **Sunlight Dishwashing Liquid**. Rinse and let air dry.

3 DISINFECT OTHER SURFACES



Ensure other frequently-used areas like doors and handles are regularly disinfected with **Handy Andy Multipurpose with Bleach** to prevent any cross-contamination.

*SARS-COV-2. #NaOCl (Sodium Hypochlorite) at 0.5%

**The Unilever Professional products have yet to be rated food-safe.