

PRODUCT GUIDANCE SHEET

WIPES

DISINFECTANT SURFACE & PROBE WIPES



Anti-bacterial disinfectant wiping cloths, which are essential to reduce the chance of cross contamination between foodstuffs, which have been tested by a temperature probe. These can also be used to wipe down food preparation surfaces after normal cleaning operations, to ensure surfaces are hygienically clean. Ideal for use in retail catering outlets and for commercial kitchens.

Product Name:	WIPES
Description:	Disinfectant surface and probe wipes
Pack Size(s):	6x200 tub
Pallet Size(s):	On Request
Product Code(s):	3404000

HOW TO USE

- Wet wipes are made from a non-woven paper fabric impregnated with a cleaning and sanitising solution.
- Used for cleaning and disinfecting food temperature thermometers in the kitchen and other items such as telephones, typewriters, computer screens, keyboards, etc.
- Simply flip the cap up, pull the wipe through and tear off against the plastic collar at the next perforation.
- Remove any gross debris and soil from the surface to be cleaned and then rub the wipe over the surface, turning regularly to absorb dirt and soil.

- Use only once and dispose of wipe when dry or completely soiled.
- Note: Ensure tub is closed after dispensing wipes.

SAFETY ADVICE

Harmful to aquatic life with long lasting effects. Avoid release to the environment. .

For further detailed information on this product please refer to the Safety Data Sheet.

FOR PROFESSIONAL USE ONLY

COSHH STATEMENT

COSHH is a law that requires all employers to take steps to control substances (chemicals) that may cause harm to employees, contractors and visitors to the workplace. Every work environment will be different in terms of the hazardous chemicals that are present, and how these are used, and individual assessments may be necessary to consider how chemicals can be handled and stored safely, in addition to ensuring that appropriate PPE and training is provided for employees. Product MSDS and Product Guidance Sheets are intended to help when carrying out a COSHH assessment, however if further advice is needed with regard to specific issues in your work environment we are happy to provide advice.