PROFESSIONAL CLEANING



FISH & CHIPS

RESTAURANT & TAKE AWAY











EXCLUSIVE TO





can help you achieve your cleaning goals as part of being Covid-19 Secure

- ✓ Helps you stay health, safe and legal
- Professional range with products tested to EN standards like 1276 / 1499 / 1500 / 13697 / 14476
- Exclusive to Booker/Makro

3 important things to remember:

HAND WASHING	CLEAN & DISINFECT SURFACES	TOUCH POINTS	
One of the most important ways to prevent germs spreading is hand washing for 20 seconds	Surfaces should be cleaned before they are disinfected	These areas need repeat cleaning – handles, switches, tills, counters, phones, desks, keyboards	

KEY AREAS to remember when cleaning:



Doors/Handles/Switches



Service Counters/Walls/Floors



Tills/Card Payments



Office Desks/Chairs/ Computer Equipment



Canteen Areas



Washrooms/Toilets

Essential Products - How & Where to Use Them...

	Product	Area of Use	Method Use	Dilution	PPE Required	Minimum Frequency	
	Chef's Larder Handwash Antibacterial 6x500ml M225099	 ✓ Kitchen ✓ Washroom 		Ready to use	None	Hourly for 20 seconds minimum	
H42	Clean Pro+ Antibacterial Hand Soap (H42) 5 Litre BS EN 1499 M251147	 ✓ Kitchen ✓ Washroom 		Ready to use	None	Hourly for 20 seconds minimum	
	Clean Pro Alcohol Hand Gel 1 Litre M200854	 ✓ Washroom ✓ Entrance/Exit ✓ Consumer Deliveries 		Ready to use	None	Hourly	
	Optimum Handsan Hand Sanitiser 5 Litre M258257	 ✓ Hand Wash Stations ✓ Washroom ✓ Entrance/Public Areas 		Ready to use	None	Hourly	
H2FA	Clean Pro+ Fast Acting Antibacterial Cleaner & Disinfectant (H2FA) 1 Litre BS EN 13697 M232935 ***WORKS IN 30 SECONDS***	 ✓ Kitchen ✓ Food Preparation ✓ Public Areas ✓ Tables/Chairs ✓ High Contact Areas (Door/Bar Surfaces) 	Aurs Curs	Ready to use	e	After Use/ Hourly	
H31	Clean Pro+ Washroom Cleaner and Disinfectant (H31) 1 Litre BS EN 1276 & BS EN 13697 M251266	✓ Washroom Facilities/ Walls, Hard Surfaces	St churs	Ready to use	🔁 🖤	Hourly	
H41	CleanPro+ Kitchen Cleaner (H41) 1 Litre M251245	 Food Preparation Areas/Surfaces Non Food Contact/ Surfaces/Doors/Walls/ Shelves 	Turs	Ready to use	e	After Use/ Hourly	
	Clean Pro Disinfectant Pine/Lemon 5 Litre BS EN 1276 M253947/M253945	 Hard Surface Floors Hard Surface Tops (Non Food Prep Areas) Washroom Floors Outdoor Refuse/Bins 		150ml per 5 litres of water	e	Daily	
	CleanPro Thick Bleach Citrus & Original 5 Litre M242054/M242056	☑ Toilets/Washroom		Ready to use	€ 1 🖤	Twice Daily	
Conference First Confer	Clean Pro+ Antibacterial Surface Wipes (H43) 1000's BS EN 13697 M251235	 ✓ Kitchen ✓ Food Preparation ✓ Public Areas ✓ Tables/Chairs ✓ Food Probes ✓ High Contact Areas (Door/Bar Surfaces) 	Elars	Ready to use		After Use/ Hourly	
	Chef's Essentials 2Ply Blue Centrefeed Rolls M248677	 ✓ Hand Drying ✓ Single Use Cloth ✓ Use With Antibacterial Spray 	N/A				
Artors Crackers Crackers Processor Proce	Clean Pro C Fold Blue Paper Towels 12x210 M244605	✓ Single Use Hand Drying	N/A				
	Chef's Larder Disposable Blue Gloves 100s Large** M102168	All Areas for Cleaning	N/A				
	CleanPro All Purpose Cloths 100s M162486	All Areas for Cleaning	N/A				
	CleanPro Heavy Duty Refuse Sacks 1x200 M190159	All Areas for Cleaning	N/A				

** Other gloves and sizes are available.



Staying COVID-19 Secure

The Government has issued guidance for businesses on how to work safely and staying Covid-19 Secure. Businesses need to follow a number of steps which include:-

- \checkmark Manage the risk of transmission through risk assessments.
- \checkmark Social distancing for staff, customers and visitors.
- \checkmark Frequent hand washing.
- \checkmark Cleaning of hand contact surfaces.

For Covid-19 Secure business guidance go to:-

https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19

Correct as of 26th June, 2020. Advice is changing daily so we advise you to keep checking government guidelines at the website above.



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