

Safe Operating Procedures

K44 No Rinse Sanitiser

Suitable for use in kitchens and food preparation areas.

Task

Food Area Sanitising

Chemical

K44 No Rinse Sanitiser

Procedure

1. Remove or cover all food articles in area to be sanitised.
2. Dispense K44 into printed spray bottle via bottle-fill dispenser.
3. Wipe all benches and surfaces down with clean damp cloth. For marks and grime that aren't removed with damp cloth, see Safe Operating Procedure for Kitchen Spray and Wipe.
4. Once area is physically clean and any chemical (Spray and Wipe) has been rinsed off, spray all surfaces with K44 and leave to dry.
5. If food prep area is required for use immediately, leave K44 on surface for at least 5 mins to achieve bacteria kill rate and then surface may be wiped dry with paper towel.



⚠ Precautions

- Wear safety goggles/face shield if there is a risk of eye contact.
- Wear a PVC apron if available.
- Maintain adequate ventilation when using.
- Wear gloves when using.
- Always read SDS & labels before using chemical product.

☠ Hazards

- Will cause irritation to mouth, throat and stomach with effects including mucous build-up, irritation to the tongue and lips and pains in the stomach, which may lead to nausea, vomiting and diarrhea.
- Will cause irritation to the eyes with effects including: tearing, pain, and temporary blurred vision.
- Will cause irritation to the skin, with effects including; redness, itching and drying/defatting.
- Mists from the product will cause irritation to the nose, throat and respiratory system with effects including; coughing, discomfort, breathing difficulty and shortness of breath.
- Prolonged or repeated skin contact may lead to dermatitis.