

# Safe Operating Procedures

W12 Sink Detergent, K44 No Rinse Sanitiser

Suitable for use in kitchens and food preparation areas.

## Task

Chopping Board Cleaning

## Chemical

W12 Sink Detergent, K44 No Rinse Sanitiser

## Procedure

1. Fill sink with hot water and then add boards to sink.
2. Dispense a solution of W12 Sink Detergent via the bottle pump.
3. Dispense a fresh solution of K44 No Rinse Sanitiser into a printed spray bottle.
4. Scrub board using a suitable brush.
5. Rinse board thoroughly with fresh water.
6. Spray the board with the K44 and stand board up allowing it to air dry.



## ⚠ Precautions

- Wear gloves to protect the hands during cleaning.
- Always wash hands before and after handling chemicals.
- Wear safety goggles/face shield if there is a risk of eye contact.
- Wear a PVC apron if available.
- Maintain adequate ventilation when using.
- Always read SDS & labels before using chemical product.

## ☠ Hazards

- Will cause irritation to the mouth, throat and stomach.
- Will cause irritation to the eyes with effects including: tearing and temporary blurred vision.
- May cause irritation to the skin, with effects including; redness, itching and drying/defatting.
- Mists from the product may cause irritation to the nose, throat and respiratory system with effects including; coughing and discomfort.
- Prolonged or repeated skin contact may lead to dermatitis.