

Safe Operating Procedures

K21 Food Area Cleaner

Suitable for use in kitchens and food preparation areas.

Task

Kitchen Spray & Wipe

Chemical

K21 Food Area Cleaner

Procedure

1. Dispense K21 into spray bottle via bottle-fill dispenser.
2. Always use clean, designated cloths and sponges when cleaning.
3. Remove any loose food scraps or soil by dry wiping them into a suitable receptacle.
4. When cleaning equipment, bench tops, table tops etc. lightly spray the appropriate chemical solution onto the cloth or sponge.
5. Using a circular motion, wipe area (scrub if soil is stubborn) with the cloth or sponge
6. Rise out sponges and cloths and store in a suitable area for them to dry.
7. Store spray bottles in suitable, safe area away from food stuffs.



⚠ Precautions

- Wear gloves when using K21.
- 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.