

Safe Operating Procedures

K68 Kitchen Stain Remover

Suitable for use in kitchens and food preparation areas.

Task

Kitchen Stain Removing

Chemical

K68 Kitchen Stain Remover-
Oxygenated Soaker and Destainer

Procedure

Destaining Crockery & Cutlery

1. Add warm water to a plastic container large enough to hold the items to be cleaned.
2. Clearly label the container so that other staff are aware of the cleaning process taking place.
3. Add the required amount of K68 as recommended on the product label.
4. Place items to be cleaned into the K68 solution.
5. Allow to soak overnight or until stains have been removed.
6. Once stains have been removed, remove items and place in dishwasher tray and wash on normal cycle.



⚠ Precautions

- Locate soaking container so that it does not need moving once it is full of cleaning solution and crockery/cutlery.
- Clearly label the soaking container so that other staff members are aware of the cleaning process taking place.
- Wear chemical goggles.
- Maintain adequate ventilation when using.
- Use rubber elbow length gloves and apron.
- Always read SDS & labels before using chemical product.

☠ Hazards

- Will cause burns to the 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 severe irritation and possible burns to the eyes with effects including: tearing, pain, corneal opacity and blurred vision. Risk of serious damage to eyes.
- 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.
- Prolonged eye contact may cause permanent eye damage.