

Please change the mixed sanitiser twice a week to ensure the strength of the product is still high. We would suggest Monday and Thursdays to totally empty the sanitiser bottles and refill in accordance to the dosing guidance.

# Cleneco

## Disinfectant

**Contact Time:**  
**5 Minutes**

To ensure Log 5 reduction (99.999%)  
BS EN 1276:2009

- Brush away food remains.
- Spray surface with Cleneco No.5 & leave for 5 minutes.
- Rinse cloth with cold water & wipe the surface with one side of the cloth.
- Refold cloth & wipe again to rinse & remove residual chemical.
- Wash & rinse hands afterwards.

5



### Where to use:



### Safety Equipment:



## Trigger Spray Instructions

Add 600ml water to the trigger bottle



Place the trigger under the dispenser



Press the trigger button once



## Bucket Instructions

Add 5ltr water to the bucket



Place the bucket under the dispenser



Press the bucket button once



## Disinfection in the Kitchen

Disinfection can be achieved using many different methods, however within the kitchen, chemical or thermal methods are mainly used.

Several factors are critical in achieving effective chemical disinfection, including but not limited to:

- The initial cleanliness of the area being disinfected
- The correct type of disinfectant for the contaminant eg virucidal
- Correct strength of active agent, including shelf life once ready to use
- Correct application method and contact time

Failure of any of these elements can lead to inadequate disinfection potentially putting residents, colleagues and visitors health at risk. Disinfection by heat is dependent on achieving the specified temperature for the correct length of time, such as validated laundry programmes or the correct use of a steam cleaner.

Generally disinfection by heat is more reliable than by chemical and should be used wherever possible, for example, bedpan washers, dishwashers and washing machines.

**BS EN 1276** Proof of Bactericidal Efficacy

**BS EN 1276** is the European standard for the bactericidal activity of chemical disinfectants as proof of effective infection control against harmful micro-organisms.

**BS EN 1276** standard is a suspension test used to evaluate bactericidal activity of chemical disinfectants. Four test organisms are used, including E. coli, and to satisfy the test a 5-log reduction (99.999%) is required within 5 minutes.

## Why Cleneco No.5 Kitchen Disinfectant?

Cleneco No.5 Kitchen Disinfectant was independently tested and evaluated according to BS EN 1276:2009, the result showed No.5 Kitchen Disinfection complies with the requirements of BS EN 1276:2009 with the following concentration-time relationship:

**Bactericidal - clean conditions - 1 % dilution - 1 minute contact time.**

**To ensure log 5 reduction (99.999%)** we recommend a **5 minute contact time**, however, as shown in the achievement of EN1276 after 1 minute most common bacteria will be killed or reduced to a safe level before the 5 minute contact time.