

ProHandwash Cleaning

Best practice guide



INFECTION PREVENTION & CONTROL

Remember to wash your hands before and after:

- Starting work
- Visiting the toilet
- Returning to the kitchen
- Handling waste
- Coughing or sneezing
- Eating
- Smoking
- Handling dirty food
- Touching your face, hair or other body parts
- After each cleaning task
- After each job task

Help keep yourself, your colleagues and our customers healthy

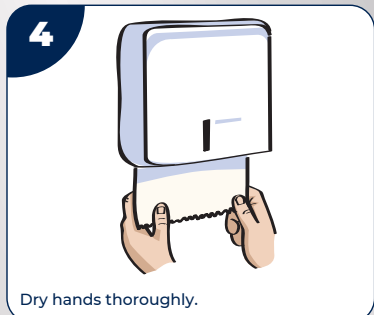
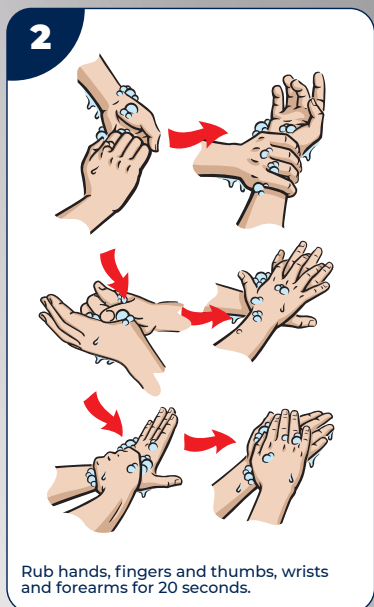


ProTip



CIF 2IN1 KITCHEN CLEANER DISINFECTANT

Avoid cross-contamination of germs by ensuring the soap dispenser is thoroughly cleaned daily using a disinfectant cleaner.



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YOUR GUIDE TO PROFESSIONAL CLEANING

