


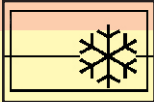
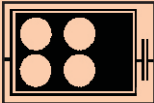
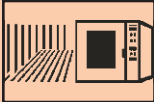

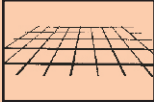
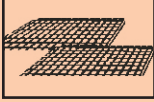




Kitchen hygiene plan

According to HACCP directives

Industriestr.3 CH-9602 Bazenheid Tel. +41 (0)71 931 70 30 www.pramol.com

Area	Product	Dosage	Application
Hand disinfection 	minasoft des	concentrated from dispenser 2 doses	Before working, after breaks, after visiting the toilet, allow to act for at least 30 seconds, rinse, dry with disposable tissue paper
Machines and surfaces 	germex A (disinfecting cleaner)	Solution of 1 to 3%	Daily Apply, allow to act, rinse
	germex spray (express disinfectant)	Concentrated from spray	Spray to the cleaned surface Do not rinse
Sink Sink area 	econom	Solution of 0,25 to 1,0%	Daily and as and when required, rinse
Cooling plant 	dirt-ex	Solution of 1%	Daily and as and when required, rinse
	germex A	Solution of 1%	
Hotplate 	grillnet	Concentrated from spray	Daily
	ecofix	Concentrated	
Gril and steamer 	grillnet	Concentrated from spray	As and when required (Only apply to cold machines!) Do not apply grillnet to aluminium! Spray, allow to act, rinse
High-grade steel 	inoxol	Concentrated	As and when required Apply sparingly with a kitchen towel and rub in
Floor 	dirt-ex	Solution of 1 to 3% depending on soiling	Daily With scrubber/vacuum cleaner or manually
Grates 	dirt-ex	Solution of 3%	As and when required Dip grates in solution, rinse, probably use high-pressure unit
Decalcification 	antacid pramex	Solution of 1 to 10% Concentrated or diluted 1:2	As and when required (note instructions of the machine producer)
Cleaning 	CleanVap SR CleanVap Bril	Automatic dosage by the machine	As and when required (note instructions of the machine producer)