

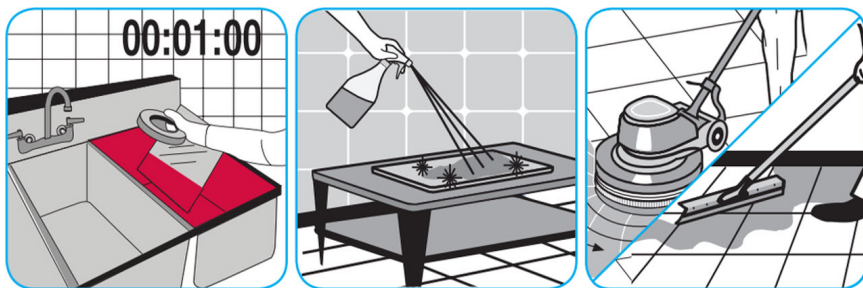
Application Procedures

Use Pan-Clean™/MC General Purpose Pot and Pan Detergent to clean pots, pans, utensils, glassware and other equipment.



Dilute with hot water. Soak pots, pans, utensils, glassware and other equipment for 5 to 10 minutes. Scrub to remove grease and other food soils. Rinse thoroughly with potable water.

Use J-512™/MC Sanitizer to sanitize washable hard, non-porous surfaces.



Apply use-solution to washable hard, non-porous surfaces: dishes, glassware, silverware, cooking utensils and plastic and other non-porous cutting boards. Spray or immerse objects for 1-2 minutes. Allow to air dry. See product label for complete directions.

Use Alpha-HP® Multi-Surface Disinfectant Cleaner to clean, disinfect and deodorize in one easy step.



Apply use-solution to hard, nonporous surfaces. Thoroughly wet surface with a cloth, mop, sponge, sprayer or by immersion. Allow to remain wet. Wipe dry or allow to air dry. See product label for complete directions.

Use Suma® Bio-Floor® Cleaner D3.7 on kitchen floors with quarry tile, ceramic tile, or vinyl.



Post "Wet Floor" signs around area to be cleaned. Dispense proper strength solution of product and warm or hot water in a mop bucket. Spread diluted product with a clean mop generously to the floor, overlapping mop strokes. For best results, scrub the floor with a brush, especially if the floor has grout. Dry mop or squeegee floor dry or allow floor to air dry before reuse. A potable water rinse is only required for those surfaces that may contact edible product.

Use Glance® HC Glass and Multi-Surface Cleaner to clean mirrors, chrome and glass surfaces.



Spray onto surface. Wipe with a clean cloth or towel.

Questions: 1-800-558-2332

Always wear personal protective equipment.