

DISINFECTION & HYGIENE

Good hygiene in the kitchen

Avoid bacteria in the kitchen with simple habits.

What you need

- **HEXAWOL Ethanol – Hand disinfectant, alcohol-based**
See the product data sheet for dosage (glenex.dk)
- **HEXAWOL – Surface disinfection**
See the product data sheet for dosage (glenex.dk)
- **SPÜLIX – Hand dishwashing liquid**
Dosage: 25–50 ml per 8 litres of water (depending on the degree of soiling)
- **VARIOL S – Acidic descaler**
Dosage: Manual maintenance cleaning: 100 ml per 8 l of water · Descaling machines: 250 ml per 1 l of water · Deep cleaning of limescale deposits: 1:1 to 1:10 · Foam gun: 1:5 to 1:10

How to do it

- 1 Wash hands before cooking.
- 2 Use separate chopping boards for raw and cooked food.
- 3 Clean the table – disinfect as needed. Dose according to the product data sheet.
- 4 Change cloths and dishcloths often.

Safety

- Read the label and data sheet before use.
- Only use products approved for food areas. See the data sheet.

Common mistakes

- Using the same cloth everywhere.

Questions and answers

How often should the cloth be changed?

Often – preferably daily.

Always follow the product label and data sheet. Data sheets are available at glenex.dk.