



PROVEN PERFORMANCE.
EASE OF USE. PEACE OF MIND.
A New Line of Products Specifically
Formulated for the Food Industry



foodservice

powered by Dustbane



Foodservice powered by Dustbane

This program is designed for you. Having a full array of products with a proven performance and an ease of use, you will increase your operational efficiency while continually decreasing your labour cost.

Growing consumer awareness of food safety and the need to achieve the highest level of clean has become an important focus for many establishments. From the front of the house to back, we understand the importance of a clean and healthy environment for both your patrons and your employees.



Food Safety Comes First!



The Facts

- In Canada, more than **4 million cases** of foodborne illnesses occur every year.
- Health Canada estimates that the annual cost related to foodborne illnesses and related deaths, is between **12 and 14 billion dollars**.
- Over **75%** of illnesses can be traced to improper food handling.
- Each year, over **3 million** foodservice employees and over **1 million** patrons are injured in slip & fall accidents.

The Repercussions

- Damaged reputation.
- Negative media exposure.
- Lawsuits and legal fees.
- Insurance premiums.
- Employees missing work.
- The average cost of a slip & fall accident claim is **\$4000** for employees and over **\$60,000** for patrons.

The Solution

- Training.
- Safe & efficient products.
- UL ECOLOGO & Kosher certified products.
- Wallcharts for proper procedures.
- Easy to understand labels.



We Have the Perfect Cleaning Solution

Handwashing.....	14-15
Front of the House	16-23
• Tables/Chairs/Counters	16
• Floors	17
• Refrigerator	18
• Sneeze Guard/Windows/Mirrors	19
• Menu Boards/Menus	20
• Beverage & Food Station	21
• Microwave	22
• POS System	23
Back of the House	24-31
• Stainless Steel	24
• Prep Area	25
• Fryer/Grill	26
• Garbage Receptacles	27
• Manual Dishwashing	28-29
• Sanitizing	30
Restrooms	31
Exterior.....	32-33
• Gas Pumps	32
• Diesel Spills	33



Glass Cleaner

A glass and surface cleaner with no scent that leaves no residues. Dissolves dirt on glass surfaces, mirrors, vinyl, plastic, Plexiglas, stainless steel, chrome, and counters.



Trigger sprayer included with 1 L

Directions

Dilute with unheated tap water according to the dilution rates listed below. Recommended for use with a squeegee. If not available, then spray evenly on surface to be cleaned and wipe off with lint free cloth or paper towel.

Recommended dilution rates:

Spray bottle (1 L) 1:16 (4 pumps)

1 L - Ready to use:

Ready to use, no dilution required.

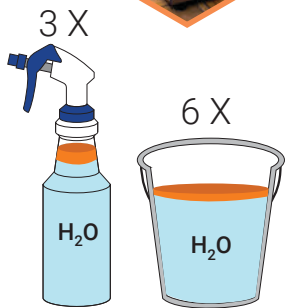
Formats Available: 1 L & 4 L

Product Code: 57036, 57038



Degreaser

A powerful degreaser that effectively dissolves any dirt, grease or oil stains. Excellent for floors, painted walls, woodwork, ceramic tiles or metal. Contains no solvents.



Trigger sprayer included with 1 L

Directions

Dilute with unheated tap water according to the dilution rates listed below. Apply with a sprayer, sponge, mop or cloth.

Recommended dilution rates:

Spray bottle (1 L)	1:20 (3 pumps)
Bucket or auto-scrubber	1:256 (6 pumps)

When diluting the **DEGREASER**, always wear protective gloves.

1 L - Ready to use:

Ready to use, no dilution required.

Format Available: 1 L & 4 L

Product Code: 57016, 57018



San-Kleen

A sanitizer for use in a third sink for cleaning dishes, glasses, utensils, cutting boards and any other surfaces that frequently come into contact with food. Its quaternary ammonium based formula cleans all preliminarily cleaned hard surfaces insensitive to water. The 1 L format is a ready to use, no rinse sanitizer.



Directions

Sanitization:

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Thoroughly wash equipment and utensils in hot detergent solution.
3. Rinse with potable water.
4. Add 60 ml (4 pumps) of this product to 30 L of potable water (or equivalent dilution). Test solution using a test strip and make sure that it's at a concentration is at 200 ppm at the beginning of the cycle. If necessary, add additional pumps until a concentration of 200 ppm is reached.
5. Sanitize in the solution for at least 10 minutes making sure to immerse completely.
6. Remove items and place on a rack or drain board to air dry. Do not rinse.

1 L - Ready to use:

Ready to use, no dilution required. To sanitize surfaces, clean surface with a good detergent and rinse with potable water. Spray the solution onto surface to thoroughly wet the surface. Allow the surface to remain thoroughly wet for at least 60 seconds. Remove excess liquid and allow to air dry on the treated surface. No rinsing required.

Formats Available: 1 L & 4 L

Product Code: 57056, 57058



Trigger sprayer included with 1 L



Dish Detergent

This lemon scented detergent is ideal for hand dishwashing. A perfect mix of detergents and foam boosters are utilized in this hand dishwashing liquid, making it tough on grease but mild on hands, while providing lasting foam and leaving no film residue on dishes.



Directions

Using the recommended dilution rates, add dish detergent into sink and soak the dishes. Wash dishes with a cloth or scouring sponge. Rinse thoroughly with water potable and wipe dry using a clean cloth.

Recommended dilution rate:

Hand washing (30 L sink) 1:500 (4 pumps)

1 L - Ready to use:

Ready to use, no dilution required.

Formats Available: 1 L & 4 L

Product Code: 57024, 57026



Grill & Oven Cleaner

Powerful grill and oven cleaner that clings to surfaces and allows optimal contact time to cut through baked-on food, grease, fat, oil, and carbonized residue from metal cooking surfaces.



Trigger sprayer included with 1 L

Directions

Ready to use, no dilution required. Wear gloves and safety glasses.

Please ensure that the grill and oven are turned off before cleaning. Spray directly on surface. Let work for 5-15 minutes. Stubborn areas may need light scrubbing using a soft nylon scrubbing pad. Rinse well with potable water, then wipe dry.

When diluting the **GRILL & OVEN CLEANER**, always wear protective gloves.

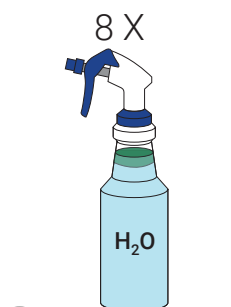
Format Available: 1 L

Product Code: 57012



Toilet & Washroom Cleaner

This surfactant-based cleaner generates a foam that clings to surfaces to give optimum contact time for a deeper clean. An effective acid replacement cleaner that is ideal to clean multiple restroom surfaces while eliminating rust stains in toilets, urinals, sinks, bathtubs and on faucets, chrome, stainless steel, showers, ceramic, etc.



Trigger sprayer included with 1 L

Directions

Dilute with unheated tap water according to the dilution rates listed below.

Toilet bowls and urinals: Spray on surface. Allow a dwell time of 5 minutes and scrub with a brush or sponge, flush and rinse.

Others: Safe to use on non-resilient tile, grout, stainless steel, aluminum, copper, brass, ceramic, glass, plastic and cement. Scrub and rinse thoroughly.

Recommended dilution rates:

Spray bottle (1 L) 1:4 (8 pumps)

When diluting the **TOILET & WASHROOM CLEANER**, always wear protective gloves and safety glasses.

1 L - Ready to use:
Ready to use, no dilution required.

Formats Available: 1 L & 4 L

Product Code: 57060, 57062



Foaming Hand Soap

With its luxurious lather, this ecological liquid hand soap removes dirt and rinses clean, leaving skin feeling clean and soft.



Directions

Use in a foaming dispensers in commercial and institutional washrooms, restaurants, hospitality, offices and schools. Pour in concentrated form into bulk open-top foaming dispensers. Dispensers should periodically be emptied and rinsed with water.

A 4 L is good for 8,000 hand washes.

Format Available: 4 L

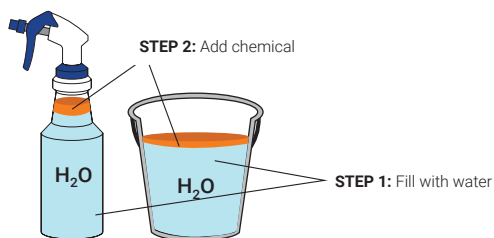
Product Code: 57030

procedures

cleaning & sanitizing

BEFORE WE GET STARTED:

- **Remember:** Safety comes first! Always wear protective gloves when diluting cleaning products.
- When diluting chemicals, always fill the bottle or bucket with water, then add the chemical.



Handwashing

Proper handwashing procedure



Proper handwashing is the single most effective way to stop the spread of disease. Employees must always wash their hands when:

1. Entering the kitchen.
2. Returning from the restroom.
3. Handling raw meat, poultry, fish, or eggs.
4. Touching face, sneezing in hands.
5. Handling dirty dishes.
6. Putting on new gloves.
7. Any time hands may be contaminated.

01
Wet hands with water



02
Add 1 pump of
FOAMING HAND SOAP



03
Rub hands vigorously
with warm water
for at least 10 seconds

04
Rinse well



05
Dry thoroughly with
paper towel.

06
Turn faucet off with
wthe same paper towel
and to turn the door
handle to exit



ONE STEP




Ready to use.

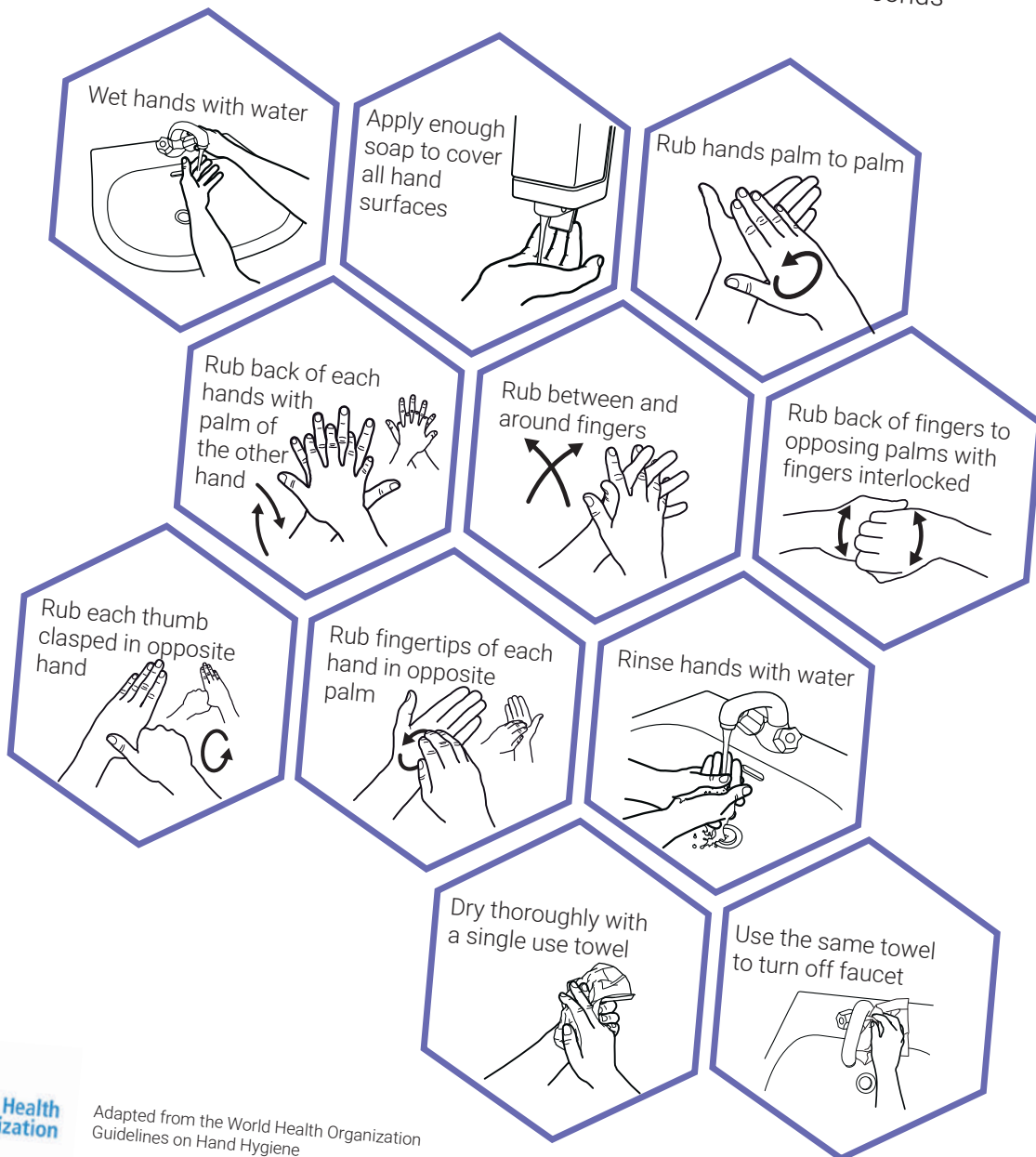
Handwashing Chart

Proper handwashing procedure



Proper Hand Washing Procedures

 Duration of the entire procedure: 40-60 seconds



Tables/Chairs/Counters

Cleaning and sanitizing procedure for hard surfaces



Cleanliness is not something patrons should have to compromise on when dining out. A clean restaurant ensures that patrons can eat in a safe and healthy restaurant. An unhygienic environment will lead to the spread of germs and foodborne illnesses. No one wants to eat or sit at a dirty table. The appearance of the front of the house can lead patrons to believe it reflects the state of the back of the house.

01

Remove all dishes and silverware and put in a bus pan



02

Wipe all food soils, spills and crumbs onto a rag



03

DURING RUSH HOUR

Spray **SAN-KLEEN RTU** directly on surface and wipe clean

04

Allow surface to air dry



05

AFTER RUSH HOUR

Fill spray bottle with water and add 3 pumps of **DEGREASER**

06

Spray solution on a clean rag and wipe surfaces. Follow with step 3 & 4



STEP 1



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 3 pumps of **DEGREASER**.

STEP 2



Ready to use.

Floors

Cleaning procedure for hard floors

01

Remove all furnishing and mats



Clean floors are imperative in both the front and the back of the house. Clean floors have many benefits:

- prevent slip and fall accidents for both patrons and employees
- increase employee satisfaction
- provide good first impression
- give the feeling of a sanitary environment.

02

Sweep and remove any gum or tape



03

Post "WET FLOOR" sign at all entrances

04

Fill mop bucket with water and add 6 pumps of **DEGREASER**

05

Dip mop into solution and wring out. Mop floor using a figure 8 pattern

06

Allow to air dry



Fill mop bucket with water and add 6 pumps of **DEGREASER**.



Refrigerator

Cleaning and sanitizing procedure for the refrigerator



The refrigerator is the heart of every foodservice business. If proper sanitation and temperatures are not maintained, microorganisms can grow, affecting the safety and quality of the food products sold. There are several parts on a unit that should be cleaned on a regular basis: the exterior of the unit, including outside surfaces, doors, and gasket seals; and the interior, including shelving, doors, and walls.



STEP 1



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 3 pumps of **DEGREASER**.

STEP 2



Ready to use.

Sneeze Guard/ Windows/Mirrors

Cleaning procedure for glass, mirrors, and Plexiglas



Sneeze guards are essential in restaurants to buffer the germs between their patrons and their food. Since it is what divides the patrons from the food, keeping them clean and hygienic not only gives the patrons the feeling of a sanitary environment but also ensures that the food safe.



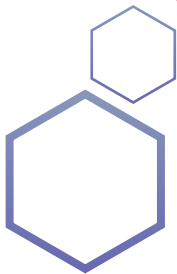
01

Fill a spray bottle with water and add 4 pumps of **GLASS CLEANER**



02

Spray solution on a clean rag and wipe surfaces



Keeping windows clean can also make a big difference in an establishment. Patrons can get a first impressions based on the atmosphere of the establishment, which inadvertently is caused by the natural light that enters into a space, which of course would not happen if you have dirty windows. The state of your windows and mirrors can also reflect your commitment to cleanliness.



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 4 pumps of **GLASS CLEANER**.

Menu Boards/Menus

Cleaning procedure for non-digital displays



Menus are one of the most handled item in a restaurant and can harbour many germs. A sticky, dirty menu will create an icky first impression while a clean menu will really impress. Menus should be cleaned after each shift.



01

Fill spray bottle with water and add 4 pumps of **GLASS CLEANER**



02

Spray solution on a clean rag and wipe surfaces



NOTE:

This procedure only applies to non-digital display. To clean digital displays, please refer to the manufacturer's cleaning instructions.



ONE-STEP



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 4 pumps of **GLASS CLEANER**.

Beverage & Food Station

Cleaning and sanitizing procedure food contact surfaces



01

Fill spray bottle with water and add 3 pumps of **DEGREASER**



Customers are more likely to make food purchases at an establishment they view as clean. Maintaining the cleanliness of a food station will not only ensure food safety and prevent foodborne illnesses but can also boost food sales.

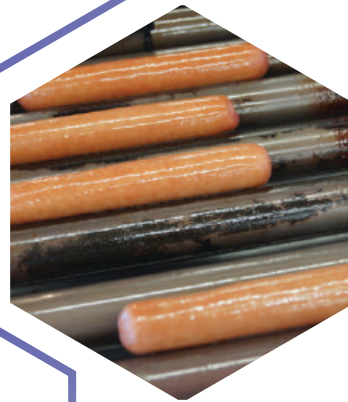
02

Spray solution on clean rag and wipe surfaces



03

Spray **SAN-KLEEN RTU** directly on surface and wipe clean



04

Allow surface to air dry

NOTE:

Clean counters and dispensing equipment as often as required. Coffee carafe should be washed and sanitized thoroughly using the 3 sink method between refills.

STEP 1



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 3 pumps of **DEGREASER**.

STEP 2



Ready to use.



Microwave

Cleaning procedure for food contact surfaces



Microwaves might be one of the most undercleaned appliances and can get pretty disgusting. Experts say microwaves are a breeding ground for bacteria and require regular cleaning and airing. The majority of germs can spread from hand to hand, so it is just as important to keep the exterior of a microwave clean. Regular cleaning of the microwave will reduce germ contamination and encourage patrons to purchase food items.

01

Fill spray bottle with water and add 3 pumps of **DEGREASER**



02

Spray solution on a clean rag and wipe surfaces



ONE-STEP



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 3 pumps of **DEGREASER**.

POS System

Cleaning and sanitizing procedure for POS systems



01

Fill spray bottle with water and add 3 pumps of **DEGREASER**



Banknotes can harbour many germs and by handling them, these can be quickly transmitted across all surfaces. With a quick wipe down of the cash register or POS system, you can greatly reduce the risk of cross-contamination while keeping employees healthier and at less risk of illnesses.



02

Spray solution on a clean rag and wipe surfaces

03

Spray **SAN-KLEEN RTU** directly on surface and wipe clean

04

Allow surface to air dry



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 3 pumps of **DEGREASER**.



Ready to use.

STEP 1

STEP 2

Stainless Steel

Cleaning procedure for hard surfaces



Stainless steel is one of the most common surface found in the foodservice industry. The easy cleaning ability of stainless steel makes it the first choice for strict hygienic conditions, such as restaurants. Having no pores or cracks to harbor dirt, grime or bacteria, stainless steel lets soap and water do all but the toughest cleaning jobs. Easily marking, it is important to clean it on a regular basis. When polishing stainless steel, remember to always polish with the grain of the metal.

01

Fill spray bottle with water and add 4 pumps of **GLASS CLEANER**



02

Spray solution on a clean rag and wipe surfaces



ONE-STEP



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 4 pumps of **GLASS CLEANER**.

Prep Area

Cleaning and sanitizing procedure for food contact surfaces



01

Remove all knives, cutting boards or pots/pans



02

Wipe all food soils, spills and crumbs onto a rag

One of the worst nightmares for patrons is to experience food poisoning after eating in a restaurant or other hospitality facility. To avoid foodborne illnesses extra care must be given to the cleanliness of the prep area to prevent the growth of bacteria. A good cleaning and sanitizing process will ensure surfaces are truly clean and free of germs and bacterias.



03 DURING RUSH HOUR

Spray **SAN-KLEEN RTU** directly on surface and wipe clean

04

Allow surface to air dry

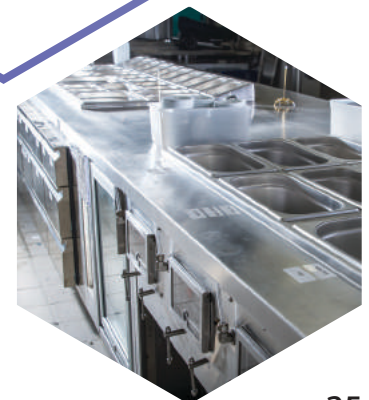


05 AFTER RUSH HOUR

Fill spray bottle with water and add 3 pumps of **DEGREASER**

06

Spray solution on a clean rag and wipe surfaces. Follow with step 3 & 4



STEP 1



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 3 pumps of **DEGREASER**.

STEP 2



Ready to use.

Fryer/Grill

Cleaning and sanitizing procedure for hard surfaces



It's a fact that a poorly maintained deep fryer is the biggest cause of poor-tasting fried food. Patrons will quickly notice if it's neglected. To maintain your establishment's fried food reputation, follow a daily cleaning routine. Not only will it lead to better tasting food but will also save energy while extending the life of your fryer. Maintaining grills is also important from a safety standpoint, since grease build up is a big fire hazard.



01

Wear protective gloves and eye glasses

02

Turn off oven



03

Spray **GRILL & OVEN CLEANER** directly on surface

04

Let work for 5-15 minutes



05

Stubborn areas may need light scrubbing using a soft nylon scrubbing pad

06

Rinse well with potable water, then wipe dry



ONE-STEP



Ready to use.

Garbage Receptacles

Cleaning and sanitizing procedure for garbages



01

Fill spray bottle with water and add 3 pumps of **DEGREASER**



02

Spray solution on a clean rag and wipe surfaces



Garbages receptacles are by far, one of the most germiest surfaces that is often overlooked. It is a source of bacteria and odour that is repelling to patrons. Although garbage bags catch most of the trash, debris and liquids, residue can still find its way onto the inner surface and need to be cleaned away regularly. A little effort can go a long way.

03

Spray **SAN-KLEEN RTU** directly on surface and wipe clean

04

Allow surface to air dry



STEP 1



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 3 pumps of **DEGREASER**.

STEP 2



Ready to use.

Manual Dishwashing

Cleaning and sanitizing procedure for sink dishwashing



Dishwashing is a common task most of us has done but many of use are unaware of the proper procedure. Dishes must not only be cleaned, but must be sanitized in order to kill germs that may contaminate food on the next serving. Commercial dishwashing requires a three sink system or a commercial grade dishwasher.

01

Fill 30 L sink with hot water. Add 4 pumps of **DISH DETERGENT**



02

Soak then wash dishes with a cloth or scouring sponge



03

Rinse in 2nd sink in clean potable water

04

Add 4 pumps of **SAN-KLEEN**. Test solution using a test strip



05

Make sure solution has a concentration of 200 ppm at the beginning. Add more pumps if required.

06

Sanitize in the solution for at least 60 seconds making sure to immerse completely

07

Remove items and place on a rack or drain board to air dry. Do not rinse

STEP 1



Fill a 30 L sink with hot water and add 4 pumps of **DISH DETERGENT**.

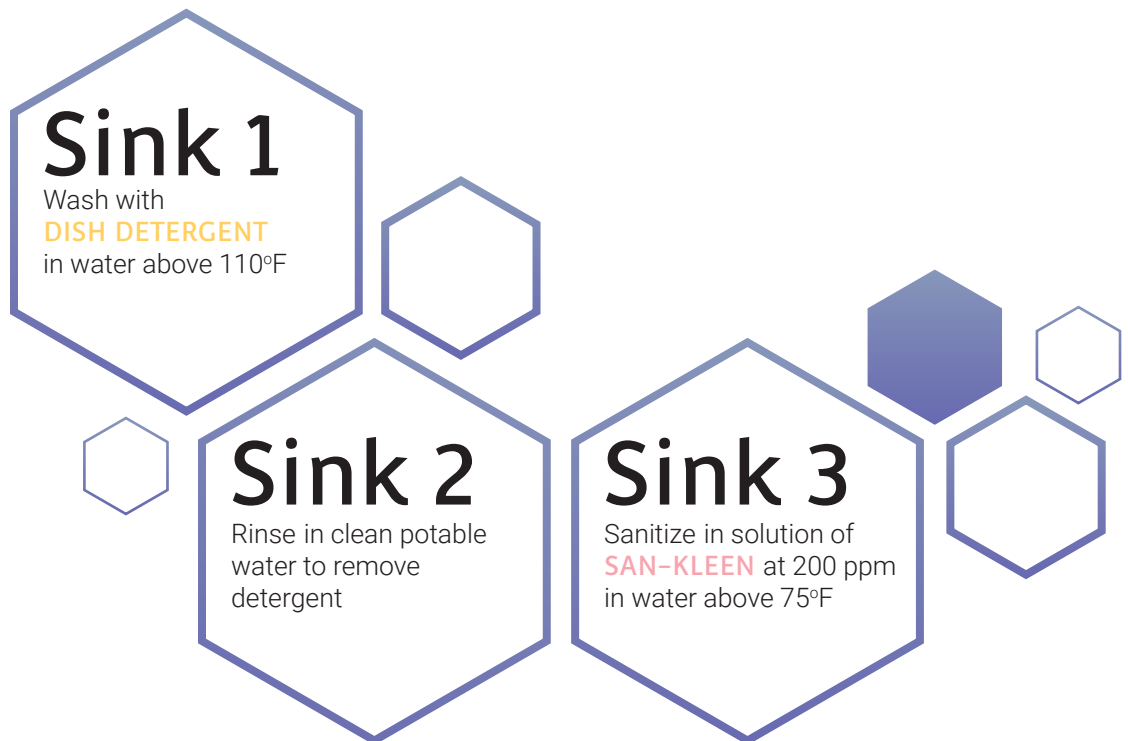
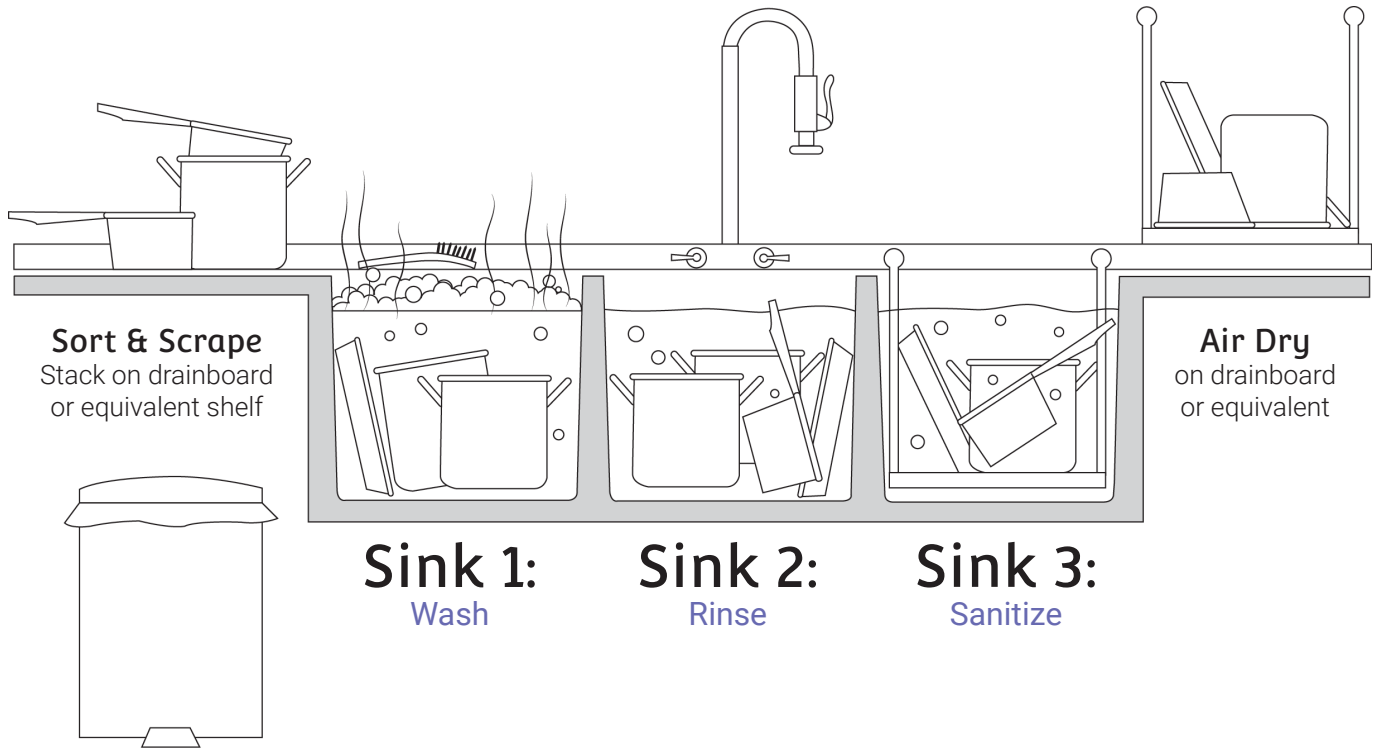
STEP 2



Fill a 30 L sink with hot water and add 4 pumps of **SAN-KLEEN**.

Manual Dishwashing

Cleaning and sanitizing procedure for sink dishwashing

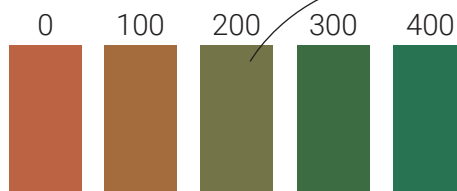
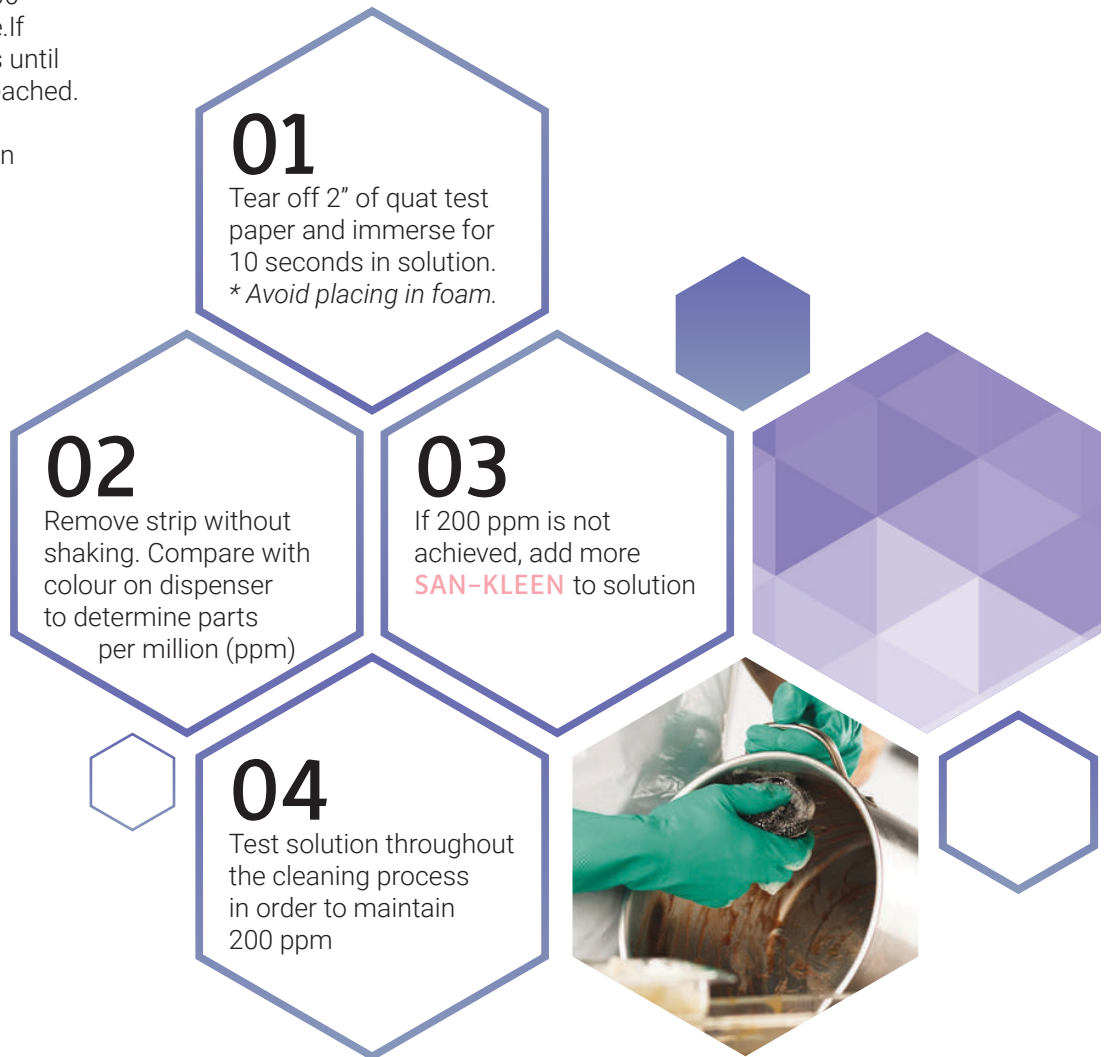


Sanitizing

Sanitizing procedure for sink dishwashing



Sanitizing solution must be at 200 ppm at the beginning of the cycle. If necessary, add additional pumps until a concentration of 200 ppm is reached. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.



0-100 ppm : Solution is not strong enough
200 ppm: Solution is OK
 300-400 ppm: Solution is too strong

Restrooms

Cleaning and sanitizing procedure for hard surfaces



01

Wear protective gloves and safety glasses



Restrooms have a large impact on inside sales and recurring patrons. Patrons often associate the cleanliness of the restroom with the overall quality of a store or their ability to deliver food safely. The restroom tends to be the dirtiest place in a restaurant and requires regular cleaning like the tables and the kitchen. If the restroom is in bad condition, it can say a lot about the condition of their kitchen and the rest of the restaurant.



02

Fill spray bottle with water and add 8 pumps of **TOILET & WASHROOM CLEANER**



03 TOILET BOWLS & URINALS

Spray **TOILET & WASHROOM CLEANER** directly on surface

04

Allow a dwell time of 5 minutes and scrub with a brush or sponge, flush and rinse



05 FAUCETS, SINKS, TILES, ETC

Spray **TOILET & WASHROOM CLEANER** directly on surface

06

Scrub and rinse thoroughly



07

Spray **SAN-KLEEN RTU** directly on surface and let air dry

STEP 1



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 8 pumps of **TOILET & WASHROOM CLEANER**.

STEP 2



Ready to use.

Gas Pumps

Cleaning procedure for exterior gas pumps



Gas pumps handles are a breeding ground for all sorts of bacteria and viruses. They are one of the dirtiest surfaces as so many people handle them. The bacteria and viruses get transferred to the patrons hands and can lead to all types of illnesses. As patrons interact directly with the exterior of the business, they often leave a mess at the pump and parking area. Leaving the space clean will make it more inviting for current and future patrons.

01

Fill spray bottle with water and add 8 pumps of **POWER KLEEN**



02

Spray solution on a clean rag and wipe surfaces



ONE-STEP



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 8 pumps of **POWER KLEEN**.

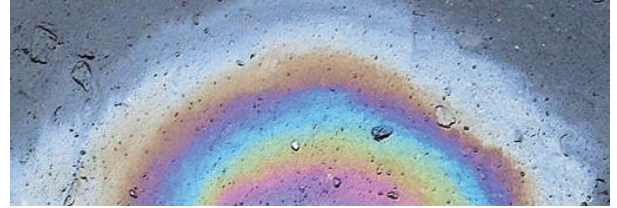
Diesel Spills

Cleaning procedure for exterior spills



01

Pour **BIO-BAC II** into a commercial sprayer



02

Spray solution directly on spill



Gas stations get dirty very quickly with gasoline, diesel and oil spills. All these elements give your establishment a dirty and unpleasant appearance. The best way to attract more patrons is to keep the exterior of your gas station clean. Dealing with diesel spills will also prevent fire hazards, while increasing the safety of patrons.

03

Agitate the spill using a brush or hard bristle broom



04

Rinse with clean water



Fill 1 L spray bottle with water half way through the neck of the bottle. Add 8 pumps of **BIO-BAC II**.

Wallcharts

Cleaning and sanitizing procedures



FRONT OF HOUSE

Glass Cleaner

For use on glass surfaces, mirrors, vinyl, plexiglas, stainless steel, chrome and counters.

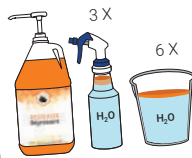
Dilution: 4 pumps in 1 L spray bottle



Degreaser

Removes dirt and grease stains. For use on floors, painted walls, woodwork, ceramic tile or metal.

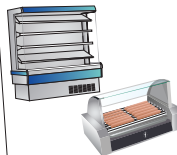
Dilution: 3 pumps in 1 L spray bottle
6 pumps in bucket/auto-scrubber



San-Kleen RTU

Sanitizes food contact surfaces. Pre-clean surfaces with the Degreaser prior to using Sanitizer. For use store roller grill, fridge, food display case and counters.

Dilution: Ready-to-use

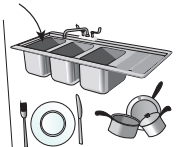


BACK OF HOUSE

Dish Detergent

For use on dishes, glasses, cutlery, utensils, pots and pans. For hand dishwashing only.

Dilution: 4 pumps in a 30 L sink



Grill & Oven Cleaner

Removes fat, oil and carbonized residues. For use on cooled grill, oven and metal cooking surfaces.

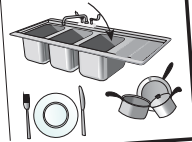
Dilution: Ready-to-use



San-Kleen

For use in a third sink for cleaning dishes, glasses, utensils, cutting boards and any other surfaces.

Dilution: 4 pumps in 30 L sink



RESTROOM CARE

Toilet & Washroom Cleaner

For use on restroom surfaces and to remove rust stains in toilets, urinals, sinks, bathtubs and on faucets, chrome, stainless steel, showers, ceramic, etc.

Dilution: 8 pumps in 1 L spray bottle



