

The Dustbane Way

Cleaning a Food Area



Cleaning a food area starts with a simple program. Ask us about a custom program that will meet your individual needs. Here's our baseline recommendation.



1



Degreasing & Disinfecting Wipes: Triple Action Multi

Clean, degrease and disinfect on the go, with a single wipe. Wipes offer many advantages over traditional cleaning methods; one being that wipes are wetter than cloths, allowing for a longer dwell time of active ingredients, offering superior cleaning performance. Having cleaning wipes readily available will allow your team to attend the spills quickly. DIN: 02452723.

- Ready-to-use.
- 7" x 8" (120 wipes per container).

2



Sanitizer: Quatromyicide II RTU

Sanitizing surfaces is of the outmost importance in the food service industry in order to prevent foodborne illnesses. Always remember to pre-clean all surfaces prior to sanitizing. Quatromyicide II is a no rinse sanitizer ideal for that type of application.

- Ready-to-use.
- Available in 750 ml (RTU) & 5 L.