



Cleaning Guide for Food Preparation Surfaces



PROFESSIONAL

A Clean You Can Trust

1. CLEAN & DISINFECT WORK AREA

Seventh Generation Professional All Purpose Cleaner

Seventh Generation Professional Disinfecting Kitchen Cleaner



Remove visible dirt and grease with Seventh Generation Professional All-Purpose Cleaner and a clean cloth. Then spray Seventh Generation Professional Disinfecting Kitchen Cleaner directly onto the non-porous surface. Leave for 10 minutes, allow to air dry. Buff tables with a clean cloth. No rinsing required on food contact surfaces.

2. DISINFECT ALL OTHER HARD, NON-POROUS SURFACES



Ensure other frequently used areas like door handles & faucets are regularly disinfected to help prevent cross contamination.

Leave disinfectant to work for 10 minutes.



Seventh Generation Professional:

- ✓ Our Disinfectants kill 99.99% of germs* botanically
- ✓ With our Disinfectants, no rinse required even on food contact surfaces
- ✓ No synthetic fragrances and free of dyes
- ✓ Ingredient disclosure on the label

* Refer to product label for details
Refer to the entire product label prior to use.