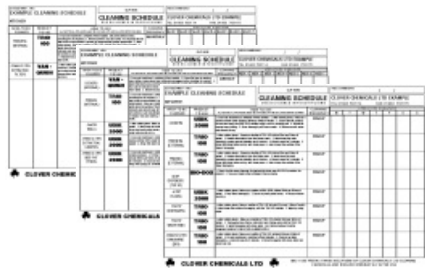


CLEVER CLEANING RIGHT ON SCHEDULE!



Clover Chemicals would like to remind distributors that the sale of our food hygiene products into the catering industry can be aided by a customised cleaning schedule, provided free of charge by Clover. This useful service is highly recommended for all kitchens.

The use of a written cleaning schedule is essential in implementing an efficient cleaning regime in any kitchen. Clover cleaning schedules are customised to each individual kitchen and incorporate a chart on which each task can be ticked off once completed. This system brings the following benefits:

- Clear written instructions simplify the training of staff in how to clean the kitchen.
- Shows due diligence to environmental health officers.
- Demonstrates awareness of HACCP analysis.
- Ensures compliance to new Food Safety Standard BS EN 22000.



How do I organise a cleaning schedule?

To obtain a schedule, simply complete a cleaning schedule survey form (available from our website or sales office) by listing the items to be cleaned in the kitchen and the material from which they are made. Clover Chemicals will then draw up a plan highlighting the product to be used for each cleaning task, the method and the frequency of use.

Offer a package of Clover food hygiene products, accompanied by a cleaning schedule, and enjoy repeat sales of the stipulated products.



TRIO100

Sanitiser that kills Salmonella, Listeria and E-coli and passes BS EN 1276:1997. Use to disinfect all hard surfaces.



AX

Fast drying, spray on and wipe off product. Kills bacteria at a contact time of 60 seconds.



SOLA-BAC

Bactericidal cleaner and degreaser to BS EN 1276:1997. Concentrated for powerful action against bacteria.



VANQUISH

Heavy duty liquid gel to remove stubborn grease and charred food debris.



UBIK 2000

Cleaner and degreaser concentrate that removes oils, fats and grease from a wide variety of surfaces.



DD10

Concentrated detergent degreaser. pH neutral for safe use on all surfaces.

Take advantage of this free Clover service to profit your business. For mailshots or further information, please contact Sarah.

February
2006

www.cloverchemicals.com

For further information, please contact our sales office on
Telephone: 01663 733 114 or E-mail: info@cloverchemicals.com

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The image shows three overlapping examples of cleaning schedules. Each schedule is a table with columns for 'TASK', 'FREQUENCY', 'METHOD', and 'COMPLETED'. The tasks listed include 'WASH DOWN', 'DISINFECT', 'WASH DOWN', 'DISINFECT', 'WASH DOWN', 'DISINFECT', 'WASH DOWN', 'DISINFECT', 'WASH DOWN', 'DISINFECT'. The frequencies listed include 'DAILY', 'WEEKLY', 'MONTHLY', 'QUARTERLY', 'ANNUALLY'. The completion status is indicated by a grid of boxes, some of which are checked.

The use of a written cleaning schedule is essential in implementing an efficient cleaning regime in any kitchen. Ensure that your establishment complies to standards of cleanliness and food hygiene by using a customised cleaning schedule combined with effective products from Clover Chemicals.

The cleaning schedule is tailored to the needs of your individual kitchen. The document clearly indicates the product to be used for each different cleaning task, the method and the frequency of use, and also incorporates a chart on which each task can be ticked off once completed. This system brings the following benefits:

- Clear written instructions simplify the training of staff in how to clean the kitchen.
- Shows due diligence to environmental health officers.
- Demonstrates awareness of HACCP analysis.
- Ensures compliance to new Food Safety Standard BS EN 22000.



A selection from the following Clover Chemicals products, used in conjunction with a cleaning schedule, will ensure excellent appearance of kitchen surfaces and equipment and compliance to food hygiene standards.



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