





Dilution	Container	MLs Required	Dose Rate	PPE	Hazard
1:75 1.33%	 1000ml	10ml	x3 		

Task Procedure (Overview)

BEFORE STARTING
Food should be removed prior to cleaning



- 1** Spray onto the surface or onto a cloth and then wipe
- 2** Cover no more than 1 metre square at a time, wiping in a figure of 8 motion
- 3** Wipe off and allow to dry



Contact Times	
Spray and Wipe Surface Cleaning (1:75 Dilution)	
Organism	Contact Time
Escherichia coli O157 CCFRA 9913	30 seconds
Staphylococcus aureus NCIMB 9518	30 seconds
Enterococcus hirae NCIMB 8192	30 seconds
Pseudomonas aeruginosa NCIMB 10421	30 seconds
Salmonella typhimurium NCTC 74	30 seconds
Listeria monocytogenes NCTC 11994	5 minutes
Candida albicans	15 minutes
Aspergillus Niger	30 minutes

Chemical Information	
BACTERICIDAL CLEANER	
Brand	EXCEDO
Code	2.27
Unit	1L (Dose)
Stock ID	CT531002
Certification	Certified to EN 1276, 13704, 14476, 1650 and 14675
Description	Effective bactericidal cleaning for all catering, healthcare & other hygiene critical areas Achieves EN1276 for High level cleaning, killing common food, healthcare and general pathogens Fragrance free, non-tainting. Suitable for all water washable surfaces.
Features	Bactericidal, Non-Tainting, Super Concentrate
Benefits	Aluminium Safe, Fast Acting, Free Rinsing, Stainless Steel Safe