



Cleaning Your Restaurant

Anderson Chemical can help you take this opportunity to clean and disinfect your restaurant. The FDA continues to provide guidance for the proper cleaning of restaurants open for business during this COVID-19 outbreak.



<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

FDA-regulated food manufacturers are required to follow Current Good Manufacturing Practices (CGMPs) and many have food safety plans that include a hazards analysis and risk-based preventive controls. CGMPs and food safety plans have requirements for maintaining clean and sanitized facilities and food contact surfaces. See FSMA Final Rule for Preventive Controls for Human Food.

- Food facilities are required to use EPA-registered "sanitizer" products in their cleaning and sanitizing practices.
- In addition, there is a list of EPA-registered "disinfectant" products for COVID-19 on the Disinfectants for Use Against SARS-CoV-2 list that have qualified under EPAs emerging viral pathogen program for use against SARS-CoV-2, the coronavirus that causes COVID-19.
- **IMPORTANT:** Check the product label guidelines for if and where these disinfectant products are safe and recommended for use in food manufacturing areas or food establishments.
- We encourage coordination with health officials for all businesses so that timely and accurate information can guide appropriate responses in each location where their operations reside. Food facilities may want to consider a more frequent cleaning schedule.

Having a clean facility and dining area is a core component of running a restaurant, but with COVID-19 concerns, special attention needs to be paid to providing clean, safe environments to your patrons.

Non-porous hard surface cleaning and disinfection have strict requirements from the FDA and CDC to help keep a safe facility. Disinfection products that meet the EPA guidelines against Human Corona viruses, sars-CoV-2, the cause of Covid-19 are the best practices.

These INTEGRA program products are included on the EPA's "List N" which includes products that meets EPA's criteria for use against SARS-CoV-2, the cause of COVID-19.



Non-Porous Hard Surface Cleaning, Sanitizing & Disinfecting

SANI QUIK - Cleaner Disinfectant & No Rinse Sanitizer EPA REG. NO. 10324-166-150 PHK106750 4/64Oz Inverted



Cleaner, EPA Registered Disinfectant or EPA Registered No Rinse Quat Sanitizer for food contact surfaces depending on the concentration. **SANI QUIK** can be

used as a disinfectant, sanitizer, fungicide or deodorizer when mixed per the label instructions. **SANI QUIK** is effective against SARS-CoV-2 when used in accordance with the directions.

1. One dose of concentrate per quart spray bottle via proper DOSE Activator or calibrated dispensing system.
2. Spray properly diluted **SANI QUIK** onto surfaces and clean soft towel.

For **Sanitizing**, spray properly diluted **SANI QUIK** onto previously cleaned surfaces and allow surfaces to remain wet for 1 minute and allow them to air dry.

DEFEND - Quaternary Cleaner & Disinfectant EPA Reg. No. 1830-95-150 PHK106200 4/64Oz Inverted

EPA Registered cleaner, hospital grade disinfectant and deodorizer. **DEFEND** is effective against SARS-CoV-2 when used in accordance with the directions.

1. One dose of concentrate per quart spray bottle via proper DOSE Activator or calibrated dosing equipment.
2. Spray properly diluted **DEFEND** onto clean soft cloth or surface and wipe. Allow to air dry.



BARRIER II - No-Rinse Quaternary Sanitizer/Disinfectant, EPA Reg. No. 1839-86-150

PKI103580 2/1G Inverted
PKI103581 4/1G Inverted
PHK106930 4/64Oz Inverted
PKI101119 2/1G Handled
PKI101120 4/1G Handled

One step quaternary cleaner and No Rinse Sanitizer that can be safely used on all hard, non-porous surfaces and is approved as a final sanitizing solution for food contact surfaces.

Designed to be used as a cleaner and No Rinse Sanitizer on lightly soiled surfaces such as walls, sink tops, tables, chairs, telephones and many other high contact surfaces.

Dispense directly from its original packaging using a using a measuring device or calibrated dispensing system.

- For **Cleaning**, spray properly diluted **BARRIER II** onto surfaces and clean soft towel and wipe.
- For **Sanitizing**, spray properly diluted **BARRIER II** onto previously cleaned surfaces and allow surfaces to remain wet for 1 minute and allow them to air dry.





Non-Porous Hard Surface Cleaning, Sanitizing & Disinfecting

Additional Products To Clean Your Facility

BRILLIANT - Glass & Multi-Surface Cleaner
 PHK106101 4/64Oz Inverted

NATURAL - Neutral All-Purpose Cleaner
 PHK106500 4/64Oz Inverted

PRISTINE - Acidic Restroom Cleaner
 PHK106601 4/64Oz Inverted

SIZZLE - Neutral pH Grill & Oven Cleaner
 PKI105534 2/1G Handled

DEFY - Heavy Duty Cleaner & Degreaser
 PHK106251 4/64Oz Inverted

GP XTRA - Emulsifying Degreaser & Floor Cleaner
 PKI101195 4/1G Handled
 PKI101322 5G Jerrican

CITRI-FOAM - Foaming Hand Soap
 PHK101131 2/1G Handled



Non Food Contact Surfaces and High Touch Areas That Need Attention:

Door handles, door jams, windows and handles, counters, bar tops, hand rails, tables, chairs, floors, bathrooms and more.

MECHANICAL WAREWASH

PKI103004	RENEW DETERGENT	Premium HPG All Temp Detergent	2/1G Inverted
PKI103503	PROTECT DETERGENT	Metal Safe All Temp Detergent	4/1G Inverted
PKI103545	GLISTEN	Acidic All Temp Rinse Aid	4/1G Inverted
PKI103034	RENEW RINSE	Premium HPG All Temp Rinse Aid	4/1G Inverted

MANUAL POT & PAN

PKI103561	CITRI SUDS	Premium Pot & Pan Detergent	4/1G Inverted
PKI103019	RENEW POT & PAN DETERGENT	Premium Pot & Pan Detergent	2/1G Inverted

PRESOAKS

PKI101183	BLAST	Presoak & Detarnisher	4/8# Case
PKI100012	BREACH	Silverware & Utensil Presoak	4/1G Handled
PKI103549	INVADE	Premium Presoak	2/1G Inverted
PKI103550	INVADE	Premium Presoak	4/1G Inverted

DEGREASERS

PKI103649	NATURAL PEROXY	Multi Surface Cleaner with Peroxide	2/1G Inverted
PKI101188	NATURAL PEROXY	Multi Surface Cleaner with Peroxide	4/1G Handled
PKI104251	KLEEN GP	General Purpose Cleaner	4/1G Handled

DELIMER

PKI103640	DISSOLVE	Liquid Delimer	2/1G Inverted
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FLOOR CLEANERS

PHK103904	BIO CLEAN	No Rinse Enzyme Floor Cleaner	2/1G Inverted
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DRAIN MAINTENANCE

PKI103610	PURSUIT	Enzyme Drain Maintainer	4/1G Inverted
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Cleaning The Back Of House

3 Compartment Sink

LUSTER - Premium Pot & Pan Detergent
 PKI103559 2/1g Inverted
 PKI103560 4/1g Inverted

Formulated to be gentle on skin and hands. Effective even in highly soiled water. Rinses quickly and thoroughly. Pleasant fragrance.



BARRIER II - Quaternary Based Sanitizer
 PKI103580 2/1g Inverted
 PKI103581 4/1g Inverted

A no-rinse quaternary sanitizer/disinfectant which can be safely used as a final sanitizing rinse for all surfaces.



Warewash

CONQUER - Premium All Temp Detergent
 PKI103500 4/1G Inverted

Premium, Chlorinated All Temp Warewash Detergent designed to remove tough soils and stains.

HALT - Ultra Concentrated Lo-Temp Sanitizer
 PKI103530 4/1G Inverted

EPA registered, Premium, Ultra Concentrated Low Temp Chlorine Sanitizer that leaves no residual odor or taste. It can be used in warewashing or as a Chlorine sanitizer in the 3 compartment sink application.

SPOTLESS - Premium All-Temp Rinse Aid
 PKI103538 2/1G Inverted
 PKI103540 4/1G Inverted

Premium, All Temperature Rinse Aid designed to prevent spotting and reduce drying times in challenging water conditions.

