

## WHAT CHARACTERISTICS SHOULD EQUIPMENT AND UTENSILS HAVE ?



Materials should not impart any toxic substances.



They should not impart any odours or flavours.



They should not be absorbent materials.



They should be corrosion resistant.



They should be resistant to repeated cleaning and disinfecting processes

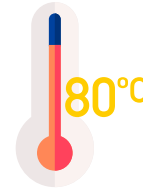


They should have smooth surfaces without dints or cracks.

## HOW TO CLEAN AND DISINFECT KITCHEN UTENSILS ?



Check the correct functioning of the dishwasher.



Kitchen utensils should preferably be washed in the dishwasher at rinsing cycles that reach a temperature of 80 °C.



If hand washing is required, follow the usual steps (washing and rinsing) and dry with disposable paper towels.



Tableware, cutlery, glassware, and kitchen utensils should be washed preferably in the dishwasher.

## WHAT RECOMMENDATIONS SHOULD YOU FOLLOW ?



You are advised NOT to use disinfectants to clean glass, plastic containers and cans, since some are porous and allow to absorb the disinfectant to pass through.



Disposable food packaging should not be reused as food containers.



Utensils that are going to come into contact with foods and kitchen utensils when not in use should be PROTECTED from environmental exposure.