Ecofixoil Limited

Hand, Tool & Surface Sanitiser MPI Food grade certifications

Type	Intended use	Description
Non-dairy	C 43 Sanitiser	1. This can be used as a sanitiser on clean hard surfaces. 2. Before use in any premises, all food or edible product and food contact packaging material must be removed from the room or carefully protected. 3. After use in premises that only process fish, a rinse with suitable water is not required, but food contact surfaces must be thoroughly drained to minimise residues. 4. After use in other premises, food contact surfaces must be thoroughly rinsed with suitable water before production starts. 5. This must always be used at the dilutions recommended by the manufacturer. This is also approved for C 41 applications.
Non-dairy	C 44 Sanitiser	1. This can be used in all areas. 2. When used for sanitising quality control equipment, the equipment must be allowed to dry prior to contacting product. 3. When used as a sanitiser in other circumstances, food contact surfaces must be thoroughly rinsed with suitable water before production starts. 4. It must be used at a sufficient distance from all food or edible product and food contact packaging material to ensure that there is no possibility of contamination of product or packaging material as a result of use.
Non-dairy	C 54 Hand Sanitiser (no-rinse)	1. This can be used for hand sanitising in all areas. 2. This must be supplied from a fixed, metered dispenser located a sufficient distance from the processing area to prevent product contamination. 3. Before application, hands must be clean. This includes washing the hands where necessary. 4. After application, the hands need not be rinsed but must be dry before the operator returns to the processing line.