











Sanitization Plan













 Place of action: **Kitchen**

PRODUCT	ACTION	PLACE OF ACTION		DOSAGE	CONDITIONS OF USE	FREQUENCY OF WORKS
<u>TRADITIONAL BROOM</u>	Sweeping	Floors	--	--	<ul style="list-style-type: none"> Starting from the furthest point from the exit, sweep the surface by tracing overlapping circles with the broom Convey dust and dirt to a point and collect them with a dustpan 	Daily
<u>WASH FN</u>	Manual Cleaning	Kitchenware		Dilute 5 g of product per liter of water	<ul style="list-style-type: none"> Fill the sink with hot water (40/50 °C) The mechanical action is made by a sponge 	End of every meal
<u>TOP KLOR</u>	Cleaning	Kitchenware		Automatic with dosing system	<ul style="list-style-type: none"> The cutlery must be inserted in the specific baskets, mixed, with the handle at the bottom The dishes must not overlap and must be inserted in the number provided by the manufacturer The glasses are placed upside down, in the specific baskets, with the bottom with large holes Place large crockery and trays away from small dishes because they hinder washing 	Before turning on the machine
<u>BRILLER LP</u>	Brightenering	kitchenware		Automatic with dosing system	<ul style="list-style-type: none"> It must always be dosed mechanically by dosing system and used in the rinse water 	In rinse phase
<u>ANTIBACTER</u> Reg. Min. Salute N° 20051	Cleaning Disinfection	Work benches Surfaces Equipment		To be used as it is	<ul style="list-style-type: none"> Use the blue microfiber cloth Nebulise the product evenly over surface to clean and fold the cloth in 4 to pbtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks. Rinse thoroughly only surfaces that are in direct contact with food After using all 8 surfaces, rinse the cloth 	At every operation change
<u>DS 1 SPECIAL</u>	Dishwasher descaling	Dishwasher		Solution: 3 grams for every litre of water	<ul style="list-style-type: none"> With the basin completely empty, remove the coarse residues manually Clean and rinse the filter with running water Take nozzles apart and leave them to soak in a descaling solution for a few minutes. Enter overflow cap and half fill the basin with water Pour a quantity of 3 % of descaling product Bring the basin to the livel with water and after mounting the nozzles and tuning off the detergent dispenser, make 2 washes Once the descaling is finished, provide a cycle by reactivating the detergente dispenser. Empty the machine that is ready to use 	Weekly
<u>FORT HD SPRAY</u>	Concentrated grease removing	Cooking plates Ovens Grills Extractor hood		To be used as it is	<ul style="list-style-type: none"> Spray with specific nebulizer, only when the surface to clean has reached a temperature below 40 ° C. Leave to act for necessary time to completely detach greasy and charred residues. Remove the dirt with a microfiber cloth then rinse 	As needed
<u>ANTIBACTER</u> Reg. Min. Salute N° 20051	Cleaning Disinfection	Surfaces Equipment Steel work benches		To be used as it is	<ul style="list-style-type: none"> Use the blue microfiber cloth Nebulise the product evenly over surface to clean and fold the cloth in 4 to pbtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks. Rinse thoroughly only surfaces that are in direct contact with food After using all 8 surfaces, rinse the cloth 	Daily
<u>K-MAX</u>	Cleaning	Work benches Surfaces Equipment		To be used as it is	<ul style="list-style-type: none"> Use the microfiber cloth Spray the solution and moisten both sides of the cloth Fold the cloth in 4 to obtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks After using all 8 surfaces, rinse the cloth 	Daily
<u>SOLVOIL EXTRA</u>	Cleaning	Floors		Dilute 300 g of product in 10 lt of water	<ul style="list-style-type: none"> Use Mop plier Prepare the cleaning solution in the blue bucket: 10 litres of water and 300 g of product Pour 5 litres of clean water into the red bucket and place the press on top of the red bucket Soak the mop in the blue bucket and wring out in the press. Work on the floor with "S" movements Rinse mop in the red bucket, wring out in the press and repeat the sequence on a different surface 	Daily
<u>WIPP</u>	Descaling Cleaning	Sinks Equipment		To be used as it is	<ul style="list-style-type: none"> Use microfiber cloth (or as needed coupled sponge) and fold the cloth in 4 to pbtain 8 surfaces to exploit Spray small quantity of product on cloth side to use. Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks After every side cloth change spary small quantity of product on cloth side to use After every 4 side used, rinse the cloth 	Recurring
<u>REXIDIN</u>	Cleaning	Hands		To be used as it is	<ul style="list-style-type: none"> Take 1 or 2 doses, apply over hands and massage carefully Wash your hands thoroughly and rinse carefully 	At every operation change

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









Place of action: **Kitchen**

PRODUCT	ACTION	PLACE OF ACTION		DOSAGE	CONDITIONS OF USE	FREQUENCY OF WORKS
<u>TRADITIONAL BROOM</u>	Sweeping	Floors	--	--	<ul style="list-style-type: none"> Starting from the furthest point from the exit, sweep the surface by tracing overlapping circles with the broom Convey dust and dirt to a point and collect them with a dustpan 	Daily
<u>WASH FN</u>	Manual cleaning	kitchenware		Dilute 5 g of product per liter of water	<ul style="list-style-type: none"> Fill the sink with hot water (40/50 °C) The mechanical action is made by a sponge 	End of every meal
<u>TOP WASH</u>	Cleaning	kitchenware		Automatic with dosing system	<ul style="list-style-type: none"> The cutlery must be inserted in the specific baskets, mixed, with the handle at the bottom The dishes must not overlap and must be inserted in the number provided by the manufacturer The glasses are placed upside down, in the specific baskets, with the bottom with large holes Place large crockery and trays away from small dishes because they hinder washing 	Before turning on the machine
<u>CLEAN BRILLANTANTE</u>	brightener	kitchenware		Automatic with dosing system	<ul style="list-style-type: none"> It must always be dosed mechanically by dosing system and used in the rinse water 	In rinse phase
<u>ANTIBACTER</u> <u>Reg. Min. Salute N° 20051</u>	Cleaning Disinfection	Work benches Surfaces Equipment		To be used as it is	<ul style="list-style-type: none"> Use the blue microfiber cloth Nebulise the product evenly over surface to clean and fold the cloth in 4 to obtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks. Rinse thoroughly only surfaces that are in direct contact with food After using all 8 surfaces, rinse the cloth 	At every operation change
<u>DS 1 SPECIAL</u>	Dishwasher descaling	Dishwasher		To dilute to 3 % in water	<ul style="list-style-type: none"> With the basin completely empty, remove the coarse residues manually Clean and rinse the filter with running water Take nozzles apart and leave them to soak in a descaling solution for a few minutes. Enter overflow cap and half fill the basin with water Pour a quantity of 3 % of descaling product Bring the basin to the level with water and after mounting the nozzles and tuning off the detergent dispenser, make 2 washes Once the descaling is finished, provide a cycle by reactivating the detergent dispenser. Empty the machine that is ready to use 	Weekly
<u>FORT HD SPRAY</u>	Concentrated grease removing	Cooking plates Ovens Grills Extractor hood		To be used as it is	<ul style="list-style-type: none"> Spray with specific nebulizer, only when the surface to clean has reached a temperature below 40 ° C. Leave to act for necessary time to completely detach greasy and charred residues. Remove the dirt with a microfiber cloth then rinse 	As needed
<u>ANTIBACTER</u> <u>Reg. Min. Salute N° 20051</u>	Cleaning Disinfection	Surfaces Equipment Steel work benches		To be used as it is	<ul style="list-style-type: none"> Use the blue microfiber cloth Nebulise the product evenly over surface to clean and fold the cloth in 4 to obtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks. Rinse thoroughly only surfaces that are in direct contact with food After using all 8 surfaces, rinse the cloth 	Daily
<u>SOLVOIL EXTRA</u>	Cleaning	Floors		Dilute 300 g of product in 10 lt of water	<ul style="list-style-type: none"> Use Mop plier Prepare the cleaning solution in the blue bucket: 10 litres of water and 300 g of product Pour 5 litres of clean water into the red bucket and place the press on top of the red bucket Soak the mop in the blue bucket and wring out in the press. Work on the floor with "S" movements Rinse mop in the red bucket, wring out in the press and repeat the sequence on a different surface 	Daily
<u>SOLVOIL EXTRA</u>	Cleaning	Floors		Dilute 300 g of product in 10 lt of water	<ul style="list-style-type: none"> Use Mop plier Prepare the cleaning solution in the blue bucket: 10 litres of water and 300 g of product Pour 5 litres of clean water into the red bucket and place the press on top of the red bucket Soak the mop in the blue bucket and wring out in the press. Work on the floor with "S" movements Rinse mop in the red bucket, wring out in the press and repeat the sequence on a different surface 	Daily
<u>WIPP</u>	Descaling Cleaning	Sinks Equipment		To be used as it is	<ul style="list-style-type: none"> Use microfiber cloth (or as needed coupled sponge) and old the cloth in 4 to obtain 8 surfaces to exploit Spray small quantity of product on cloth side to use. Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks After every side cloth change spray small quantity of product on cloth side to use After every 4 side used, rinse the cloth 	Recurring
<u>REXIDIN</u>	Cleaning	Hands		To be used as it is	<ul style="list-style-type: none"> Take 1 or 2 doses, apply over hands and massage carefully Wash your hands thoroughly and rinse carefully 	At every operation change

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









Place of action: **Bar**

PRODUCT	ACTION	PLACE OF ACTION		DOSAGE	CONDITIONS OF USE	FREQUENCY OF WORKS
<u>TRADITIONAL BROOM</u>	Sweeping	Floors	--	--	<ul style="list-style-type: none"> Starting from the furthest point from the exit, sweep the surface by tracing overlapping circles with the broom Convey dust and dirt to a point and collect them with a dustpan 	Daily
<u>WASH FN</u>	Manual Cleaning	kitchenware		Dilute 5 g of product per liter of water	<ul style="list-style-type: none"> Fill the sink with hot water (40/50 °C) The mechanical action is made by a sponge 	End of every meal
<u>TOP BAR</u>	Cleaning	kitchenware		Automatic with dosing system	<ul style="list-style-type: none"> The cutlery must be inserted in the specific baskets, mixed, with the handle at the bottom The dishes must not overlap and must be inserted in the number provided by the manufacturer The glasses are placed upside down, in the specific baskets, with the bottom with large holes Place large crockery and trays away from small dishes because they hinder washing 	Before turning on the machine
<u>CLEAN BRILLANTANTE</u>	Brightener	kitchenware		Automatic with dosing system	<ul style="list-style-type: none"> It must always be dosed mechanically by dosing system and used in the rinse water 	In rinse phase
<u>ANTIBACTER</u> Reg. Min. Salute N° 20051	Cleaning Disinfection	Work benches Surfaces Equipment		To be used as it is	<ul style="list-style-type: none"> Use the blue microfiber cloth Nebulise the product evenly over surface to clean and fold the cloth in 4 to obtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks. Rinse thoroughly only surfaces that are in direct contact with food After using all 8 surfaces, rinse the cloth. 	At every operation change
<u>DS 1 SPECIAL</u>	Dishwasher descaling	Dishwasher		To dilute to 3 % in water	<ul style="list-style-type: none"> With the basin completely empty, remove the coarse residues manually Clean and rinse the filter with running water Take nozzles apart and leave them to soak in a descaling solution for a few minutes. Enter overflow cap and half fill the basin with water Pour a quantity of 3 % of descaling product Bring the basin to the level with water and after mounting the nozzles and tuning off the detergent dispenser, make 2 washes Once the descaling is finished, provide a cycle by reactivating the detergent dispenser. Empty the machine that is ready to use 	Weekly
<u>FORT HD SPRAY</u>	Concentrated grease removing	Cooking plates Ovens Grills Extractor hood		To be used as it is	<ul style="list-style-type: none"> Spray with specific nebulizer, only when the surface to clean has reached a temperature below 40 ° C. Leave to act for necessary time to completely detach greasy and charred residues. Remove the dirt with a microfiber cloth then rinse 	As needed
<u>ANTIBACTER</u> Reg. Min. Salute N° 20051	Cleaning Disinfection	Surfaces Equipment Steel work benches		To be used as it is	<ul style="list-style-type: none"> Use the blue microfiber cloth Nebulise the product evenly over surface to clean and fold the cloth in 4 to obtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks. Rinse thoroughly only surfaces that are in direct contact with food After using all 8 surfaces, rinse the cloth 	Daily
<u>SOLVOIL EXTRA</u>	Cleaning	Floors		Dilute 300 g of product in 10 lt of water	<ul style="list-style-type: none"> Use Mop plier Prepare the cleaning solution in the blue bucket: 10 litres of water and 300 g of product Pour 5 litres of clean water into the red bucket and place the press on top of the red bucket Soak the mop in the blue bucket and wring out in the press. Work on the floor with "S" movements Rinse mop in the red bucket, wring out in the press and repeat the sequence on a different surface 	Daily
<u>WIPP</u>	Descaling Cleaning	Sinks Equipment		To be used as it is	<ul style="list-style-type: none"> Use microfiber cloth (or as needed coupled sponge) and fold the cloth in 4 to obtain 8 surfaces to exploit Spray small quantity of product on cloth side to use. Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks After every side cloth change spray small quantity of product on cloth side to use After every 4 side used, rinse the cloth 	Recurring
<u>REXIDIN</u>	Cleaning	Hands		To be used as it is	<ul style="list-style-type: none"> Take 1 or 2 doses, apply over hands and massage carefully Wash your hands thoroughly and rinse carefully 	At every operation change

Sanitization Plan



Punto intervento: **Bar**

PRODUCT	ACTION	PLACE OF ACTION		DOSAGE	CONDITIONS OF USE	FREQUENCY OF WORKS
<u>TRADITIONAL BROOM</u>	Sweeping	Floors	--	--	<ul style="list-style-type: none"> Starting from the furthest point from the exit, sweep the surface by tracing overlapping circles with the broom Convey dust and dirt to a point and collect them with a dustpan 	Daily
<u>WASH FN</u>	Manual cleaning	kitchenware		Dilute 5 g of product per liter of water	<ul style="list-style-type: none"> Fill the sink with hot water (40/50 °C) The mechanical action is made by a sponge 	End of every meal
<u>TOP 2010</u>	Cleaning	kitchenware		Automatic with dosing system	<ul style="list-style-type: none"> The cutlery must be inserted in the specific baskets, mixed, with the handle at the bottom The dishes must not overlap and must be inserted in the number provided by the manufacturer The glasses are placed upside down, in the specific baskets, with the bottom with large holes Place large crockery and trays away from small dishes because they hinder washing 	Before turning on the machine
<u>BRILLER LP</u>	Brightenering	kitchenware		Automatic with dosing system	<ul style="list-style-type: none"> It must always be dosed mechanically by dosing system and used in the rinse water 	In rinse phase
<u>ANTIBACTER</u> <u>Reg. Min. Salute N° 20051</u>	Cleaning Disinfection	Work benches Surfaces Equipment		To be used as it is	<ul style="list-style-type: none"> Use the blue microfiber cloth Nebulise the product evenly over surface to clean and fold the cloth in 4 to pbtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks. Rinse thoroughly only surfaces that are in direct contact with food After using all 8 surfaces, rinse the cloth 	At every operation change
<u>DS 1 SPECIAL</u>	Dishwasher descaling	Dishwasher		To dilute to 3 % in water	<ul style="list-style-type: none"> With the basin completely empty, remove the coarse residues manually Clean and rinse the filter with running water Take nozzles apart and leave them to soak in a descaling solution for a few minutes. Enter overflow cap and half fill the basin with water Pour a quantity of 3 % of descaling product Bring the basin to the livel with water and after mounting the nozzles and tuning off the detergent dispenser, make 2 washes Once the descaling is finished, provide a cycle by reactivating the detergente dispenser. Empty the machine that is ready to use 	Weekly
<u>FORT HD SPRAY</u>	Concentrated grease removing	Cooking plates Ovens Grills Extractor hood		To be used as it is	<ul style="list-style-type: none"> Spray with specific nebulizer, only when the surface to clean has reached a temperature below 40 ° C. Leave to act for necessary time to completely detach greasy and charred residues. Remove the dirt with a microfiber cloth then rinse 	As needed
<u>ANTIBACTER</u> <u>Reg. Min. Salute N° 20051</u>	Cleaning Disinfection	Surfaces Equipment Steel work benches		To be used as it is	<ul style="list-style-type: none"> Use the blue microfiber cloth Nebulise the product evenly over surface to clean and fold the cloth in 4 to pbtain 8 surfaces to exploit Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks. Rinse thoroughly only surfaces that are in direct contact with food After using all 8 surfaces, rinse the cloth 	Daily
<u>SOLVOIL EXTRA</u>	Cleaning	Floors		Dilute 300 g of product in 10 lt of water	<ul style="list-style-type: none"> Use Mop plier Prepare the cleaning solution in the blue bucket: 10 litres of water and 300 g of product Pour 5 litres of clean water into the red bucket and place the press on top of the red bucket Soak the mop in the blue bucket and wring out in the press. Work on the floor with "S" movements Rinse mop in the red bucket, wring out in the press and repeat the sequence on a different surface 	Daily
<u>WIPP</u>	Descaling Cleaning	Sinks Equipment		To be used as it is	<ul style="list-style-type: none"> Use microfiber cloth (or as needed coupled sponge) and fold the cloth in 4 to pbtain 8 surfaces to exploit Spray small quantity of product on cloth side to use. Clean the surfaces from the least dirty to the dirtiest ones and from top to bottom, keeping the cloth flat to avoid leaving traces of dirt and / or streaks After every side cloth change spary small quantity of product on cloth side to use After every 4 side used, rinse the cloth 	Recurring
<u>REXIDIN</u>	Cleaning	Hands		To be used as it is	<ul style="list-style-type: none"> Take 1 or 2 doses, apply over hands and massage carefully Wash your hands thoroughly and rinse carefully 	At every operation change