

## PRODUCT GUIDANCE SHEET

### CENTENARY HYGIENIC HAND SOAP

#### NON TAINTING HAND SOAP FOR CATERING PREMISES



A mild non-tainting hand soap for catering premises to help keep hands germfree. It is ideal for hotels, schools, restaurants, building services cleaning, leisure outlets and washroom facilities. Make sure that all staff who work with food wash their hands properly before preparing food. Harmful bacteria can spread very easily from people's hands to food, work surfaces, equipment etc. Effective and rigorous handwashing with soap and water helps to prevent this. Always wash hands following handling raw food, refuse or visiting the toilet.

Product Name:	CENTENARY HYGIENIC HAND SOAP	
Description:	Ready to use non-tainting hand soap	
Pack Size(s):	6X800ml	2X5L
Pallet Size(s):	80	80
Product Code(s):	3051000	1901000

### HOW TO USE

Following the steps below will make sure hands are washed properly For hands to be washed properly, you need warm running water, liquid soap and preferably disposable towels.

- For 5 l fill the reservoir in the dispenser with liquid hand soap. For 800 ml open dispenser and slide the dispensing nipple of the pouch on to the dosing actuator, ensuring that it is prominent at the base of the dispenser.
- Pressing the button on the dispenser twice releases small amount into the palm of the hand. Add a little warm water.
- Rub your hands together palm to palm to make a lather to lift dirt and soils. Rinse with warm water.

- Rub the palm of one hand along the back of the other and along the fingers. Repeat with the other hand.
- Put your palms together with fingers interlocked and rub in between each of the fingers thoroughly.
- Rub around your thumbs on each hand and then rub the fingertips of each hand against your palms.
- Rinse off all the soap with clean water and dry your hands thoroughly on a disposable towel.
- Turn off the tap with the towel and then throw the towel away; soap residues on skin may cause an irritation with prolonged contact and poor rinsing techniques.

Alcohol hand gels can be useful when used as an additional precaution, but should never be used as a replacement for effective handwashing.

If you use disposable gloves in your business, they should never be used as an alternative to effective handwashing. When using disposable gloves make sure you:

- Wash your hands thoroughly before putting them on and after taking them off.
- Always change them regularly, especially when handling raw and ready-to-eat food.
- Throw them away after use or if damaged.

Keep Dispensers Hygienically Clean:

As a frequently touched piece of equipment, care should be taken to ensure that the soap dispensers are kept hygienically clean and that residues of soap are periodically wiped from surrounds of the dispenser and the vending nozzle.

## **SAFETY ADVICE**

For external use only. If irritation or rash appears, discontinue use. Avoid contact with eyes. In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.

**For further detailed information on this product please refer to the Safety Data Sheet.**

**FOR PROFESSIONAL USE ONLY**

### **COSHH STATEMENT**

COSHH is a law that requires all employers to take steps to control substances (chemicals) that may cause harm to employees, contractors and visitors to the workplace. Every work environment will be different in terms of the hazardous chemicals that are present, and how these are used, and individual assessments may be necessary to consider how chemicals can be handled and stored safely, in addition to ensuring that appropriate PPE and training is provided for employees. Product MSDS and Product Guidance Sheets are intended to help when carrying out a COSHH assessment, however if further advice is needed with regard to specific issues in your work environment we are happy to provide advice.