



***MONUMENT***  
***CLEANING SOLUTIONS***

## Personal hygiene when handling and storing food

*You must pay attention to your personal hygiene and take pride in your appearance at all times. This can be uncomfortable or offensive to other people you work with and customers. Personal hygiene is about keeping your body clean and healthy. This is important because your body carries bacteria on the skin and in body fluids that can be transferred to the things you touch especially food.*

*All persons working in direct contact with food, food-contact surfaces, and food-packaging materials shall conform to good hygienic practises while on duty. The methods for maintaining good hygiene include, but are not limited to the following:*

1. Wearing clean outer garments suitable to the operation in a manner that protects against food, food-contact surfaces, or food packaging materials.
2. Maintaining adequate personal cleanliness including, keeping clean, neatly trimmed and not wearing fingernail polish or artificial nails while working with exposed food.
3. Wearing no jewellery while preparing food. If hand jewellery cannot be removed or if approval is given by supervisory personnel for the wearing of a wedding band, it must be covered by an impermeable cover, such as a glove, that can be maintained in an intact, clean, and sanitary condition and that protects against contamination.



1. Maintaining gloves in an intact, clean, and sanitary condition if they are used in direct contact with food. The gloves shall be made of an impermeable material.
2. Wearing hair restraints, such as nets, hats, beard restraints, and clothing that covers body hair, which are designed and worn effectively to keep hair from contacting exposed food, clean food-contact equipment and utensils.
3. Storing employees' food and personal belongings in a designated location separate from food processing, storage and packaging areas.
4. Confining the following to areas other than where food and food processing equipment may be exposed or where equipment or utensils are washed and stored.
  - a. Eating food
  - b. Chewing gum
  - c. Drinking beverages, or
  - d. Using tobacco.
5. Taking any other necessary precautions to protect against contamination of food, food-contact surfaces, or food-packaging materials with microorganisms or foreign substances including, but not limited to, the following:
  - a. Perspiration
  - b. Hair
  - c. Cosmetics
  - d. Tobacco
  - e. Chemicals
  - f. Medicines applied to the skin

# WASH HANDS HYGIENICALLY

*Hands are the most common cause of cross-contamination and the largest carrier of food poisoning bacteria.*



Washing hands thoroughly in an adequate handwashing facility as follows:

- Before starting work.
- After each absence from the work station.
- After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- After using the toilet room.
- After caring for handling service animals or aquatic animals.
- After coughing, sneezing, or using a handkerchief or disposable tissue.
- After drinking, unless the handling of the container allows for no direct contamination, and after eating or using tobacco.
- After handling solid surfaces, equipment, or utensils.
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- When switching between working with raw food and working with ready-to-eat food.
- Directly before touching ready-to-eat food or food contact surfaces.
- At any other time when the hands may have become soiled or contaminated.
- Use a hand basin, never a food sink.
- Use anti-bacterial soap from a soap dispenser and a scrubbing brush to get fingernails clean.
- Use paper towelling or an air dryer to dry your hands.

Introducing the all new

# HYGIENE BUDDY SYSTEMS

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**TAILORED CLEANING PROGRAMS**

# What to expect from Monument Cleaning Solutions

- 1 x Set of Data and Safety sheets
- 1 x A4 product application poster laminated
- Always be in total control regarding product dilution as well as product usage
- Be able to supply staff with highly effective products at a fraction of the current price
- Training session regarding product use and application thereof
- Delivery service to the back door
- Tele sales department 5 days of the week

# Product Information

Product	Product Colour	Area of Use	Product used to clean	Product Dilution
All Purpose Degreaser	<b>RED</b>	All sections	Walls, floors, tiles, tables, chairs, etc.	100ML on 10L water.
Disinfectant	<b>BLUE</b>	All sections	Preparation surfaces, cutting boards, serving trays, etc.	100ML on 10L water.
Degreaser & Heavy-Duty Cleaning	<b>BROWN</b>	Tex-Mex, Grill & Making	Ovens, grills, flat tops, chip fryer, etc.	250ML on 10L water.
General Sanitizer	<b>YELLOW</b>	Toilets & Receiving	Toilets, dustbins, basins	100ML on 10L water.

### Advantages

- Minimum storage required
- Minimum effort required
- Minimum effort required
- Highly effective.
- Locally manufactured. Supply guaranteed.
- Same parts per million (ppm) as concentrated range
- Biodegradable environmentally friendly products

### Disadvantages:

- If not managed could be a shrinkage concern.
- Wastage if not correctly used



## Lets see what product are used where and what for:

### All Purpose Cleaner

- This product is red in colour.
- We use it to clean walls, floors, table, chairs and any other hard surfaces.
- All departments.

### Disinfectant

- This product is blue in colour.
- This is used to kill bacteria and we use it on all work surfaces to disinfect cutting boards and all cooking equipment as well as table surfaces.
- All departments.

### Bio-cide (All departments)

- Bio-cide comes in a powder form in sachets. One sachet can be used twice.
- This product is used in your bucket were you keep your cloths. Very important! - Bacteria adapts to a product within seconds and that's why we use Disinfectant & Bio-cide together. First you use your cloth which is in Bio-cide and then you spray your disinfectant and wipe off again.
- Biocide can also be used to soak cutting boards over night, as well as your mops.
- All departments

### Degreaser & Heavy Duty Cleaner

- This product is brown in colour.
- We clean all our equipment with this like toasters, waffle machine, flat tops and grills.
- This product breaks fat down and is very effective on fatty surfaces
- This is used in all areas where there are grills, chip fryers and cooking equipment.

### General Disinfectant & Sanitizer

- This product is yellow of colour.
- We use this for cleaning toilet surfaces, basin and dustbins.
- Although this product is SABS approved, we are not allowed to use it in our food areas.

### Antibacterial Liquid Hand Soap

- This product is blue in colour
- You wash your hands with this product and find this at all your hand wash basins and toilets.

### Hand Sanitizer

- This product is yellow in colour and is a thick gel
- After and in-between hand washing procedures you must use the product, it kills bacteria on your hands.
- You will find this product at all hand wash basins & in dispensers in your store like your POS stations etc.