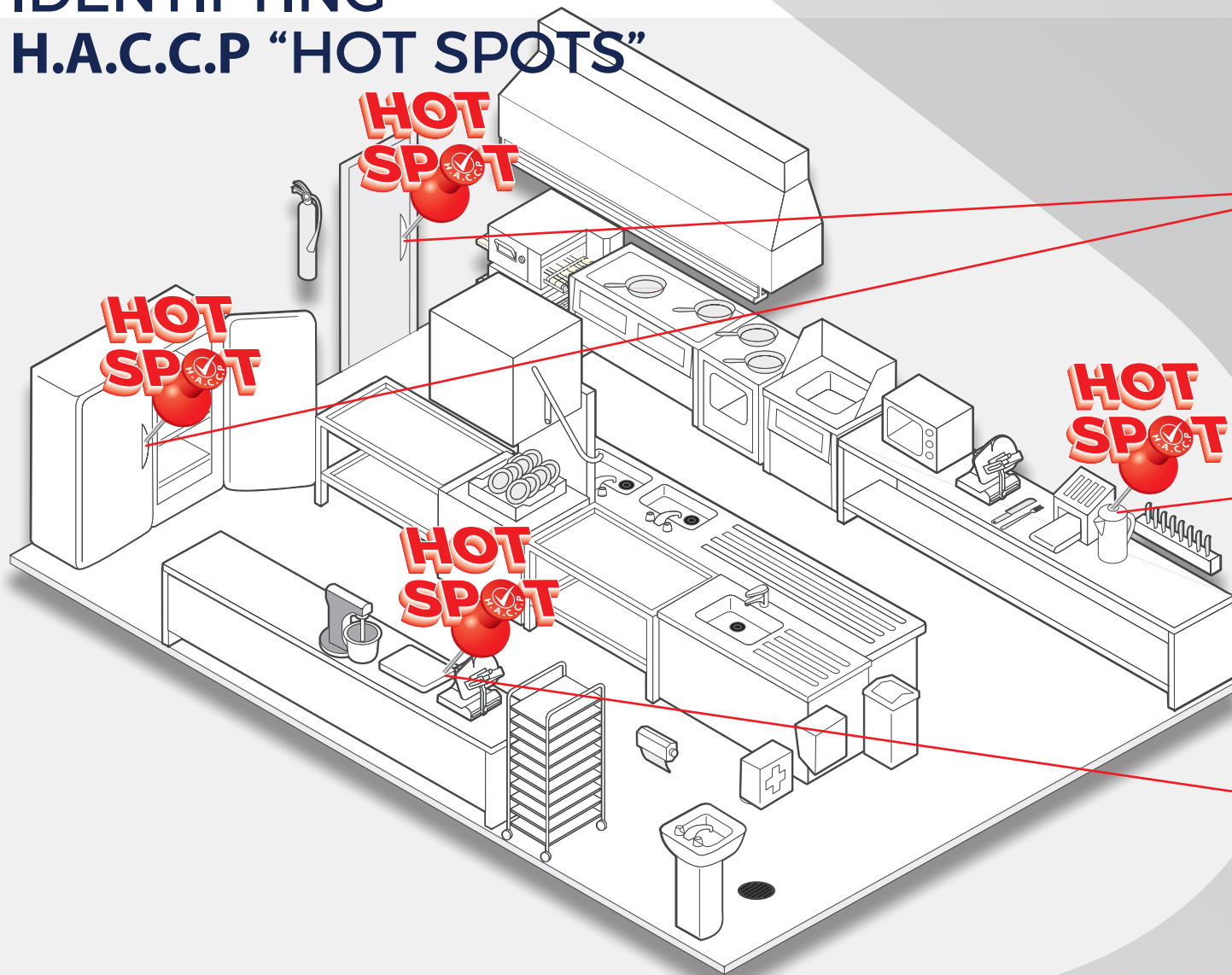


PROKITCHEN IDENTIFYING H.A.C.C.P “HOT SPOTS”



Pro Formula

Diversey



Hot Spot: Door handles

Risk: Cross-contamination

Solution: Ensuring regular sanitization with an EN1276 certified cleaner & disinfectant



Hot Spot: Kettles/Limescale

Risk: Harmful bacteria growth

Solution: Ensuring regular descaling using a highly acidic kitchen descaler



Hot Spot: Meat/chicken cutting boards, slicers, knives

Risk: e-coli, salmonella

Solution: Ensuring regular and proper sanitization procedure with an EN1276 certified cleaner & disinfectant



www.proformula.com

We provide free-of-charge guides with the most common "hot spots" in commercial businesses, and advice on how to control potential hazards (HACCP)