



Fact Sheet

FS5 SANITISER CLEANER

FS5

DESCRIPTION

FS5 is a cleaner sanitiser suitable for a wide range of surfaces including floors, benches, tables and food preparation areas.

FEATURES AND BENEFITS

- Cleans and sanitises food preparation surfaces
- Low Cost-Per-Use
- Colour-coded labelling ensures easy product identification and simplifies training

APPEARANCE

Odourless blue liquid.

DIRECTIONS FOR USE

Light Cleaning: dilute 1:40 = 25mls per litre

Heavy Cleaning: dilute 1:10 – 1:20 = 50 – 100mls per litre

For best sanitising results, allow surface to remain wet for 5-10 minutes then wipe clean with fresh damp cloth. For food prep surfaces make sure to rinse surfaces with fresh potable water. *10mls yields 400ppm of quat.

Spray directly onto the surface and wipe with a clean damp cloth or paper towel. For heavily soiled surfaces, allow to dwell for 1-2 minutes before wiping clean.

Food surfaces must be washed with potable water before production begins.

PACKAGING

5L, 20L

SAFETY INFORMATION

Carefully read the Safety Data Sheet (SDS) before using this product.



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