Multi-Clean®

Food Service Sanitation
Method Bulletin 1427



Maintenance systems and chemicals for cleaning and sanitizing food service areas.

Multi-Task System
Foamy MAC
Power Suds
Formula 305
H.D. Hi-Foam
Ultra Stripper
Bio-Power Plus
M-C 10 Sanitizer
Grill & Oven Cleaner



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STOP - READ BEFORE PROCEEDING

This methods bulletin is to be used **only** by appropriately trained persons in conjunction with such training. **IMPROPER USE OR OPERATION OF THE MULTI-CLEAN (CHEMICALS OR EQUIPMENT) POSES RISK OF PHYSICAL INJURY OR PROPERTY DAMAGE.** Specific risks include, but are not limited to, burns, and imporper application of chemical products (e.g. wrong product, wrong product combinations, improper applicator use, and imporper curing.) Because successful and safe application is the responsibility and obligation of the trained applier, the manufacturer disclaims any and all warranties, express or implied, including warranties of **MERCHANTABILITY** or **FITNESS OF PURPOSE.** The manufacturer shall have no obligation except to replace repair, or pay for, in its sole discretetion, any chemical product or equipment shown to be defective.

No person has authority to waive these disclaimers or make any representations or warranties on behalf of the manufacturer, except in writing signed by the manufacturer.

If you have not had training with the particular product or equipment you intend to use, please call:

Multi-Clean at (651) 481-1900 to arrange training.

DO NOT USE THIS MULT-CLEAN SYSTEM OR ITS COMPONENT PRODUCTS WITHOUT APPROPRIATE TRAINING.

HACCP - Hazard Analysis Critial Control Point

The HACCP has been prepared by the United States Food and Drug Administration (FDA) based on input from state and local regulators, industry, academia, and consumers for the purpose of assisting operators and employees of food establishments at the retail level in their efforts to produce safe food.

This document is intended to serve as a guide in the writing of a simple plan based on HACCP principles that can be used to manage food safety. It is very important to understand that this Guide is intended to assist industry's voluntary implementation of HACCP principles. It is not meant to stand alone, but instead should be used together with advice from and in consultation with your federal, state, local, or tribal food safety regulatory authority.

Your regulatory authority is an important resource for reviewing your food safety management system. Regulatory food safety professionals can provide important information for the public health rationale for controlling a particular hazard. Users of this document also need to consult and use the latest edition of the FDA Food Code since many of its requirements are not reproduced here but constitute a fundamental program that is prerequisite to implementing a HACCP program. If you do not have a copy of the Food Code, refer to Chapter 6, FDA Publications & Federal Regulations, p. 62, for information on how to obtain a copy.

Hazard Analysis Critical Control Point (HACCP) is a common sense technique to control food safety hazards. It is a preventive system of hazard control rather than a reactive one. Food establishments can use it to ensure safer food products for consumers. It is not a zero risk system, but is designed to minimize the risk of food safety hazards. HACCP is not a stand alone program but is one part of a larger system of control procedures that must be in place in order for HACCP to function effectively.

The success of a HACCP program is dependent upon both people and facilities. Management and employees must be properly motivated and trained if a HACCP program is to successfully reduce the risk of foodborne illness. Education and training in the principles of food safety and management commitment to the implementation of a HACCP system are critical and must be continuously reinforced. Instilling food worker commitment and dealing with problems such as high employee turnover and communication barriers must be considered when designing a HACCP plan.

Successful implementation of a HACCP plan is also dependent upon the design and performance of facilities and equipment. The likelihood of the occurrence of a hazard in a finished product is definitely influenced by facility and equipment design, construction, and installation which play a key role in any preventive strategy.

Using HACCP Principles at Retail to Manage and Enhance Food Safety

The goal in applying the HACCP principles at retail is to have MANAGERS AND OWNERS of establishments voluntarily take purposeful actions to ensure a safe outcome. Managing for food safety must be as fully integrated into your operations as those actions that you might take to open in the morning, ensure a profit and manage cash flow, oversee personnel, or any other aspect of your business. Only by putting in place an active, ongoing system, made up of actions intended to create the desired outcome, can you improve food safety. Application of the HACCP principles provides one system that can meet that criterion.

The HACCP principles, combined with a good set of Standard Operating Procedures (SOPs) and a sound training program, can be the most important part of a food safety management system. The HACCP plan that you are going to develop is YOUR PLAN. You may seek assistance from others such as your regulatory authority or an outside consultant, but the design, implementation, and success of the plan rests with you.

You will notice in various parts of this Guide, e.g., in Procedural Step 3, and in the Operational Steps: Preparation and Set Up and Packaging, that the Guide speaks inconclusively to the method of controlling personal hygiene and bare hand contact with ready-to-eat food. The distinction focuses on whether such hazards should be considered part of a prerequisite program and managed through SOPs or as critical control points.

The HACCP System is Defined by Seven Principles.

1. **Perform a Hazard Analysis.** This first principle is about understanding your operation and determining what hazards are likely to occur. This usually involves defining the operational steps that you take as food enters and moves through your business. At this point, you will also try to understand how the people, equipment, methods, and foods all affect each other.
2. **Decide on the Critical Control Points (CCPs).** Which of the operational steps identified in principle #1 are critical to a safe outcome? Where can a hazard be prevented, eliminated, or reduced to an acceptable level? Which actions positively, absolutely, have to happen right? Is there a later step that will prevent, reduce, or eliminate the hazard? It is important to know that not all steps are CCPs. Generally, there are only a few CCPs in each process.
3. **Determine the Critical Limits.** Each CCP must have boundaries that define safety. How will you know when the CCPs are under control? What are the regulatory standards? What will you measure against? Critical limits are the measurements that define safety and can usually be found in the Food Code. For example, for cooking hamburgers, the Food Code sets the critical limits at 155°F for 15 seconds. When critical limits are not met, it could mean that the food is not safe.
4. **Establish Procedures to Monitor CCPs.** Once you have decided which operational steps are critical and have set the critical limits, someone needs to keep track of the CCPs in the flow of foods through your operation. Monitoring involves finding a way to see that the CCPs are kept under control and within the critical limits.
5. **Establish Corrective Actions.** What will you do when things go wrong? When monitoring your CCPs you will occasionally find an operational step that is outside of your critical limits. You need to plan ahead and decide what your actions will be, communicate those to your employees, and train them in those decisions. This preventive approach is at the heart of HACCP. Problems will arise. You need to find them and correct them before they can cause someone to become ill or injured.
6. **Establish Verification Procedures.** This principle is all about making sure that the whole system is in place and working. You will want to periodically make observations, calibrate equipment and temperature measuring devices, review records / actions, and discuss procedures with your employees. All of these activities will be for the purpose of ensuring that your system is real and checking to see if it needs to be modified or improved. Verification may also be conducted from the outside, such as by the regulatory authority or a third party.
7. **Establish a Record Keeping System.** There are certain written records or kinds of documentation that will be needed in order to verify that the system is working. Refer to the following table for examples of simplified "records." These records will normally involve the HACCP plan, itself, and your monitoring activities and serve to document that you really do have an on-going system in place. Record keeping should be as simple as possible in order to make it more likely that employees will have the time to keep them.

HACCP is endorsed by the Food and Drug Administration. Combined with basic sanitation and a solid employee training program (prerequisite to the implementation of the HACCP principles), HACCP can provide the operator and employees a complete food safety management system.

Additional Information

For further information on the HACCP, please refer to the Food and Drug Administration Center for Food Safety and Applied Nutrition web sites:

"Managing Food Safety, A HACCP Principles Guide for Operators of Food Estabisments at the Retail Level" DRAFT: APRIL 15, 1998 www.cfsan.fda.gov/~dms/hret-1.html.

"Hazard Analysisi and Critical Control Point" www.cfsan.fda.gov/~lrd/haccp.html.

Regulatory Compliance

United States Department of Agriculture (USDA)

The USDA inspects meat, poultry, and rabbit slaughtering and processing plants. The USDA no longer "Authorizes" Cleaners to be used in USDA regulated facilities. The term "USDA Authorized" is no longer used. Instead, the USDA has published performance standards that a cleaner must meet in order to be used for specific tasks in USDA facilities.

Products are now labeled: "This Product Meets USDA Performance Standards for (A-1) Type Products." It is the manufactureres' responsiblity that the cleaner meets these performance standards.

(CODE) PRODUCT	(CODE) PRODUCT	(CODE) PRODUCT	(CODE) PRODUCT
(A-1) HD Hi-Foam	(C-1) B-Q 32 Pine Cleaner	(D-1) Millennium Q 64	(A-1) 12 HD Hi-Foam
(A-1) Formula 305	(C-1) Bio-Power Plus	(D-1) Century Q 256	(A-1) 2 Multi-Shine
(A-1) Multi-Shine	(C-1) Bio-Shine	(D-2) M-C 10 Sanitizer	
	(C-1) Bio-Tough		(C-1) 3 Eliminator 3
(A-3) Foamy MAC	(C-1) Century Maintenance		(C-1) 5 Century Maintenance
	(C-1) Eliminator 3		(C-1) 70 Tough Green
(A-4) Formula 340	(C-1) Mastery d-L		
(A-4) Non-Butyl Plus	(C-1) Power Suds		
	(C-1) Red Lightning		
(A-5) Freezer Cleaner	(C-1) Super Clean Shine		
	(C-1) Tough Green		

For current list of USDA Ratings, refer to "USDA Performance Standards for Cleaning Products 6106".

United States Environmental Protection Agency (EPA)

The EPA regulates products that make germicidal claims including sanitizers and disinfectants. The EPA requires that any germicidal claims made on the product label must be scientifically valid. For addition information: www.epa.gov.

United States Food and Drug Administration (FDA)

The FDA regulates the chemicals used in hand sanitizers and anti-microbial hand soaps. For additional information: www.fda.gov.

State Department of Agriculture, Health and/or Municipal Regulatory Agencies

State and/or city agencies regulate cleaning and sanitation programs used in food preparation areas. Different states and/or cities may handle these issues differently.

Local Sewage Treatment Regulations

Certain sewage treatment plants or wastewater agencies may limit the pH of wastewater discharge to sewers. The agency governing wastewater in the area should be consulted for applicable regulations, if any. The sanitation program should be modified to meet these guidelines, if necessary.

OSHA Hazard Communication Standard 29CFR1910.1200

All employees must be trained on how to protect themselves from hazardous chemicals, including all cleaners, degreasers, sanitizers etc.

OSHA HAZCOMTraining must incorporate the following:

- The HAZCOM written program
- Material Safety Data Sheets (MSDS)
- Labeling
- Personal Protective Equipment (PPE)
- Employee Training.

Lockout/Tagout 29CRF1910.147

All employees must be trained on the steps and checks to be undertaken when servicing or maintaining equipment powered by or containing potentially hazardous energy.
Written Plan
Lockout/tagout Procedure
Employee Training

For further information: www.osha.gov/SLTC/controlhazardousenergy/index.html.

Food Safety and Sanitation

General Guidelines



Sanitation in food preparation areas is a key in ensuring that:

- Safe food products are provided for retail consumption
- A quality image is presented to the customer and
- Local, state, and federal regulations are met.



In areas where food is processed or prepared, fats and greases need to be cleaned away. All surfaces must then be sanitized to reduce bacterial levels.

All items used to process or prepare meat, poultry, and other foods (knives utensils, saws, etc.) and surfaces in meat rooms and food preparation areas (countertops, walls, floors, equipment, etc.) need to be not only cleaned, but sanitized as well.

Hand Hygiene

Of prime importance in any food service sanitation program is proper hand hygiene. Conventional or Foamy Soaps with anti-bacteria agents such as **Multi-Fresh Antimicrobial Soap** or **Multi-Fresh Foaming Antimicrobial Hand Wash** is recommended. Wash hands for 30 seconds minimum and rinse with warm potable water. Use nail brush as needed.

Hands should be washed: After using the toilet, after smoking, after handling potentially contaminated material; money, mops, scrubbing equipment, shaking hands, after eating, after handling raw meats, poultry, seafood, or after performing janitorial work. **See literature Form #1590 for full list of Multi-Fresh Hand Soaps and Dispensers.**



Sani-Foam Foaming Non-Alcohol Hand Sanitizer is also an important part of Hand Sanitiation. Sani-Foam is a no-rinse foaming hand sanitizer that can be used to kill 99.9% of the germs on your hands in 15 seconds. This water based sanitizer has been specially formulated with a unique quaternary ammonium antimicrobial compound (Benzalkonium Chloride, USP) which is highly effective against typical gram-positive and gram-negative bacterial organisms.

Alcohol hand sanitizers can dry out your skin with repeated use. Sani-Foam Non-Alcohol Hand Santizer contains moisturizers that will leave your hands smooth and soft and repeated use will not cause dry chapped hands.

Controlling Temperatures

Controlling food temperatures is critical to prevent microbial growth in food which can result in food borne illnesses. Food temperatures should be checked at regular intervals with clean, calibrated and sanitized thermometers. Documentation on what holding temperatures are recommended and at what intervals they be checked is vital to a program on food safety.

Recommended Holding Temperatures and Procedures.

- Freezers: Keep at 15F or below.
- Refridgeration: 33 - 40F
- Cooking: Poultry - 165F; Ground Meats - 160F, Roast Beef - 140F for 12 Minutes or 130F for 121 Minutes
- Reheating: Reheat to 165F. Reheat only one time.
- Cooling and Storage.
- Cool Hot/Warm foods as quickly as possible.
- Cooked foods should be cooled uncovered in 4 " deep pans. Cover once the food is cooled propely.
- Hot Foods should be cooled to 65-70F within 2 hours and then cooled to 41F within another 4 hours.
- Melons should be pre-chilled for 24 hours before cutting.
- Pre-chill ingredients for Salads, other cold dishes.
- Large batches of liquids, such as soup should be placed in shallow, metal pans. Pans can be placed into an ice water bath with stirring, or place some ice in soup stock to help aid cooling.
- Large solid foods should be cut into smaller pieces to aid cooling. Use a blast chiller, if available.
- Use clean, calibrated and sanitized thermometers along with daily temperature log to keep track of food temperatures.

Food Safety and Sanitation

Recommended Holding Temperatures and Procedures (Continued)

- Inspect all incoming orders at recieving areas. Look for defects, damage, cleanlines, proper temperature, quantity and count.
- Store all foods and packaging 6 inches off the floor at all times and away from walls, if possible.
- Store and/or display raw food seperately or below cooked food.
- Protect all packaging materials from contamination. Store upside down to protect food contact surface.
- Cover all foods when in storage, except when cooling hot/warm foods.
- Rotate stock. Date code everything. First in, First out.
- Follow strict shelf life policy for chilled, ready-to-eat foods for maximum freshness.

Cleaning and Sanitation.

Clean and sanitized equipment and surfaces is one of the most important elements in proper food handling. Bacteria, molds, mildews, fungus's etc. can contaminate food which can cause disease and foul odors. Controlling this microbial contamination is vitally important.

General Procedures

- Cleaning and Sanitizing must be done on a regular basis. This means daily cleaning by all shifts.
- All equipment, such as slicers, saws, grinders etc., must be dissassembled and each part must be thoroughly cleaned with HD Hi-Foam and then Sanitized with MC-10 Sanitizer.
- All surfaces (food prep areas, cutting tables, counters) and surrounding areas should be thoroughly cleaned and sanitized.
- Always allow sanitized surfaces to air dry. This allows the MC-10 sufficient contact time to allow it to work most effectively.
- All buckets used for cleaning must be properly labeled identifying the chemical in the container.
- A written plan specific to each department should be available at all times. Please contact Multi-Clean's Technical Service Department for assistance in developing a written plan, if needed.

Miscellaneous Guidelines

1. Sanitation chemicals should be stored in such a way as to eliminate the possibility of their contacting food or packaging material by leakage or spillage. Sanitation chemicals should be stored separately from rodenticides, herbicides, and insecticides.
2. All secondary package (quart and pint bottles, sprayers, buddy jugs, etc.) must be labeled per OSHA regulations with product identity and hazard warnings.
3. Sponges and rags should be stored overnight in a solution of **M-C 10 Sanitizer** in a covered pail.
4. The three basin food preparation area sink should NOT be used for hand washing or janitorial purposes.
5. Glass, kettles, pots, pans, etc., should be stored upside down. Utensils and items with handles should be stored with handles out.
6. Floors, walls, ceilings, ducts, etc. should be cleaned with dustless methods such as vacuuming, wet cleaning, or polyethylene dust attracting clothes. Sweeping is not recommended, as bacteria contaminated dust may simply swept into the air.
7. Cutting boards should be tilted during cleaning to allow them to drain and air dry.

Cleaning Schedule

Food preparation areas and equipment require periodic cleaning and sanitation. Though each situation is somewhat unique, the following guidelines can provide a basis for scheduling.

- Food contact, surfaces of kettles, grills, griddles, and other cooking devices should be cleaned at least once a day.
- Non-food contact surfaces should be cleaned as often as necessary to remove dust, dirt, food particles, and other soilage.
- Every time there is a processing change between beef, poultry, pork, fish, etc., or if there is a change from raw to ready-to-eat foods, the food contact surfaces and utensils should be cleaned and sanitized.
- Every time there is an interruption in processing during which contamination may have occurred the food contact surfaces should be cleaned and sanitized.
- Food contact surfaces and utensils should be cleaned and sanitized after the final use each day.

Food Preperation/Meat Room Cleaning & Sanitizing

Surfaces in meat rooms and food preparation areas become soiled with grease during routine operations. Counter-tops, floors, walls, equipment, etc., all require cleaning (small items are cleaned separately by hand). When cleaning these surfaces the method used must be both efficient, that is, not take too long to accomplish, and effective leaving clear, grease-free, sanitized surfaces.

Sanitation Station

Part Number: 421210



Some of the unique features include:

- Specially designed eductors require less water to operate, delivering better performance against the back pressure of long discharge hoses and spray guns.
- 4.5 gpm (18 lpm) rinse function provides full flow rinse for quick, effective rinsing.
- Stainless steel components are resistant to chemical attack and hard water deposits.
- Integrated hose rack eliminates need for separate, costly hose hanger.
- Easily understandable English/Spanish labeling to allow proper use by workers.
- System delivers effective performance with water up to 140° (60°C).
- Multi-function foam gun provides multiple foaming and spraying patterns.

PROCEDURES

STEP 1: CLEANING/DEGREASING

12 HD Hi-Foam, is dispensed using the Sanitation Station (see above). The Sanitation Station mounts to the wall and draws in the 12 HD-High Foam and the 10 M-C 10 Sanitizer, diluting and dispenses properly diluted product through a foam gum (included with the Sanitation Station).
12 HD High Foam can also be applied using mop, sponge, rags or foaming equipment.
Multi-Task 12 HD High Foam can be applied through the U-Fill Foamer (part 421740).

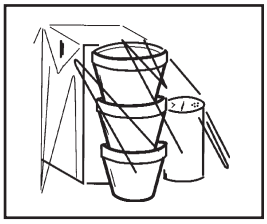
Use a brush to agitate surfaces that have heavy build-up.

STEP 2: RINSE

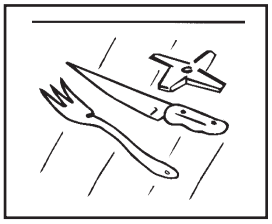
After the surfaces have been degreased they must be rinsed with potable water. A garden hose nozzle or pressure washer are effective rinse methods.

STEP 3: SANITIZE

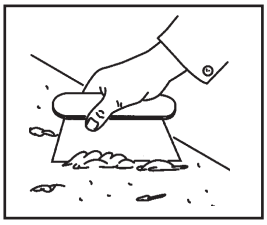
After rinsing, all surfaces must be sanitized to destroy bacteria that may be present. Use M-C 10 Sanitizer at 1/4 oz/gallon (200 ppm quat). After spraying all surfaces with the sanitizing solution, surfaces should be left to air dry.



1. Remove or carefully protect food products and packaging material. Cover any non-washable equipment.



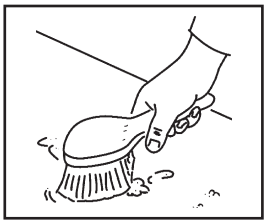
2. Gather knives, saws, cutting blades, and other small items for cleaning in three basin sink.



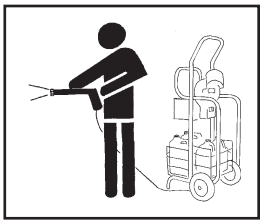
3. Clean up all loose debris on counter-tops and floors and dispose of in proper recycling or garbage containers.



4. Apply **HD High Foam.** Apply foam to all surfaces and equipment in meat cutting room.



5. Scrub heavily soiled areas with a brush, if necessary.



6. Rinse with Potable Water. To apply potable water rinse, turn selector lever to the middle position, apply rinse to all surfaces.



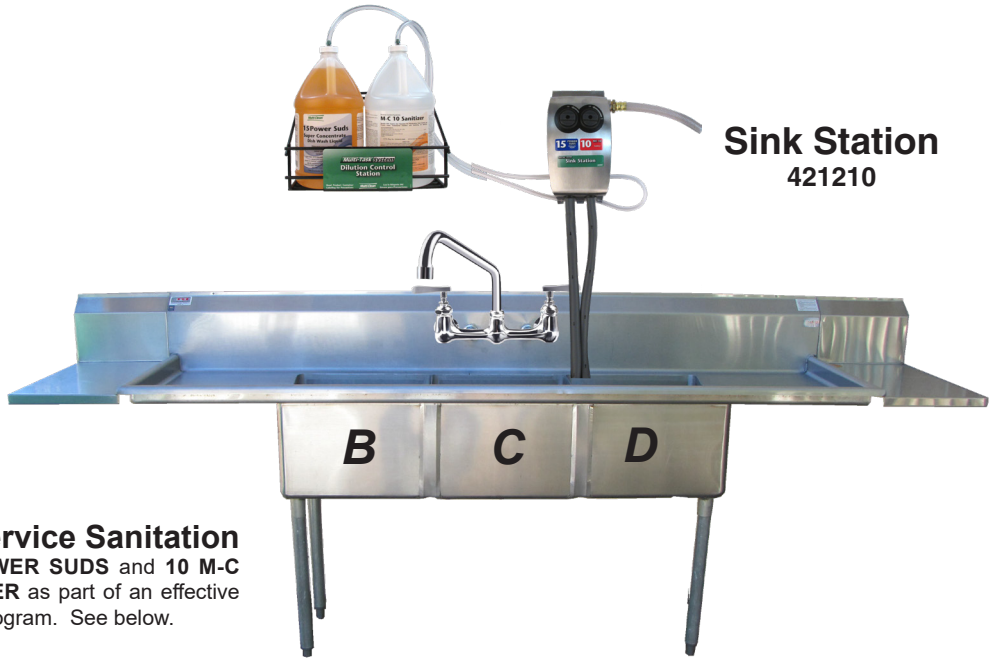
7. Squeegee rinse-water down floor drain.



8. Sanitize all food contact surfaces just cleaned and rinsed by spraying with a solution of **M-C 10 Sanitizer**. Thoroughly wet all surfaces.

9. Allow to air dry. Do not rinse. All surfaces are now properly cleaned and sanitized.

Manual Dishwashing Procedure



Sink Station
421210

Food Service Sanitation

Use **15 POWER SUDS** and **10 M-C 10 SANITIZER** as part of an effective sanitation program. See below.

1. **PREPARATION**
   Gather all items to be cleaned and place on dishboard next to the three-basin sink.
   Flush, scrape and, if necessary, preclean items to be washed to remove debris and food stuff into trash receptacle. Sinks must be clean before use.

2. **FILL SINKS**
   Turn on water supply to **Sink Station** dispenser and adjust water temperature to warm.
   Fill the first, left most basin (B) to the desired level by turning **15 Power Suds** valve. Drain and refill as needed. If Sink Station is not used, use **Power Suds** at 1 oz/gallon.
   Fill the second, middle basin (C) with warm potable water. Drain and refill fresh water as needed.
   Fill the third, right most basin (D) to the desired level by turning **10 M-C 10 Sanitizer** valve to on.
   If the Sink Station is not used, then use **M-C 10 Sanitizer** at 1/4 oz/gallon.

3. **WASH, RINSE and SANITIZE**
   Thoroughly wash all items in the first (wash) sink.
   Allow soapy water to drain off and move to the second sink. Rinse items by soaking in rinsewater.
   Move items to the third (sanitize) sink. Allow items to soak for at least 1 minute.
   Place items in drying rack to air dry. Do not re-rinse or towel dry.
   Check quat level frequently to assure sanitizing solution is effective. Change M-C 10 Sanitizer solution when quat level drops below 200 ppm.



15 power Suds

POWER SUDS is excellent for removing grease, fats, cooking oils, and helps loosen baked-on foods.

Long Lasting Suds
The super concentrate formula produces long lasting suds for economical cleaning.

Mild Formulation
POWER SUDS cleans effectively but is easy on the hands.
Packaging; 4 x 1 gallon case 902863



10 M-C 10 Sanitizer

M-C 10 Sanitizer is a Food Service No-Rinse Sanitizer. It is designed for use in foodprocessing or food preperation areas to effectively sanitize all surfaces after cleaning and rinsing.

Dilutions
Use at 1/4 oz/gal (1:512) or 200 ppm Quat.

USDA Rating
Meets USDA Performance Standards for D-2 type products.
Packaging; 4 x 1 gallon case 902803

Multi-Clean Food Service Products

High Foaming Degreasing

HD Hi-Foam

High Foaming Alkaline Detergent
Cuts through animal fats, greases and oils found in food processing. Use in meat processing plants, butcher shops - meat rooms, delis, institutional kitchens, restaurants. Meets USDA Performance standards for A-1 type products.

Multiple Uses
Use for cleaning walls, floors, countertops, butcher blocks and most other surfaces. Apply to vertical surfaces using the Multi-Clean Sanitation Station.

Rich Clinging Foam
When used through the special foamer attachment on the Multi-Clean Sanitation Station, HD Hi-Foam produces a thick foam that clings to walls for maximum contact.

HD High Foam
910923 1 gallon
910925 5 gallon pail
910927 55 gallon drum

12 HD High Foam
902823 1 gallon
For use with Sanitiation Station

Multi-Task
12 HD High Foam
908822 2 Liter



Food Service Sanitizer

M-C 10 Sanitizer

Use **M-C 10 Sanitizer** as a meatroom sanitizer in food processing plants and grocery store meatrooms. Sanitize all surfaces including walls, floors, food prep surfaces in grocery stores, delis, restaurants, kitchens. Use in a 3-basin sink for sanitizing utensils after cleaning.

The **Sanitation Station** accurately dispenses a cleaner and sanitizer with the flip of a lever.

No Rinse Sanitizer
Designed for use in food processing or preparation areas to effectively sanitize all surfaces after cleaning and rinsing.

Sanitize or Disinfect
Dual use product, no rinse sanitzier at 1:512 dilution.

USDA Authorized
Meets USDA Performance Standards for D-2 Type Products.

M-C 10 Sanitizer
910353 1 gallon

10 M-C 10 Sanitizer
902803 1 gallon
For use with Sanitiation Station or Sink Station

Multi-Task
10 M-C 10 Sanitizer
908802 2 Liter



Hand Dishwashing Detergent

POWER SUDS

POWER SUDS is a high foaming, detergent liquid formulated for hand dishwashing. A blend of biodegradable surfactants are used to attack grease, oil and food particles yet is very mild to your hands.

Use in all kitchens: home, retail (bars & restaurants) & industrial (bakeries, butcher shops etc). Use on all utensils, silverware, glasses, pots, pans, baking sheets, etc.

POWER SUDS is recommended for use in the first sink of a three-basin sink.

Suggested Dilutions: Use 1/4 oz. to 1 oz. per gallon of warm water.

Power Suds
910483 1 gallon
910485 5 gallon pail
910487 55 gallon drum

15 Power Suds
9902863 1 gallon
For use with Sanitiation Station or Sink Station

Multi-Task
15 Power Suds
908852 2 Liter



Multi-Clean Food Service Products

Odor Control

BIO-POWER Plus



Keeping odors under control is a very important part of a good maintenance program in Grocery Stores or anywhere food is prepared and/or sold. Most foul odors are caused by bacterial growth in which the bacteria feed on any organic material (food waste, grease/ oil, urine, septic waste, cleaner residues etc) and grow, multiply and produce enzymes that cause these foul odors.

Trap and Drain Maintenance: BIO-POWER Plus effectively maintains flow through in drain lines by consuming organic build-up in pipes. Excellent for grease traps, reduces or eliminates the need to pump traps. Use in all floor drains found in grocery stores, including the Meat, Produce, Bakery, Deli Departments. Packaging; 12 quart case 902258, 4 x 1 gallon case 902253, 5 gallon pail 902255.

Grill and Oven Cleaning

Grill and Oven Gel Cleaner



Grill and Oven Gel Cleaner is a clinging gel that will cut through grease and built-up carbon residues on grills, ovens and ventilation hoods. The clinging gel provides longer contact time to provide better cleaning power on vertical surfaces.

For use in all restaurants, cafeterias, kitchens, fast food operations, bakeries etc. Use on grills, stoves, ovens, ventilation hoods, racks, burners, waffle irons, griddles, rotisseries, drip pans, porcelain, ceramic tile, glass oven windows, exhaust fans, chrome, stainless steel, iron and copper. Packaging; 4 x 1 gallon case 910453.

- Removes Grease and Carbon Build-Up from Grills, Ovens and Vent Hoods
- Clinging Gel Formula
- No Solvents, Low Odor, No VOC's

Floor Maintenance

Special Note About Kitchen Floors

Unglazed quarry tile is a frequent flooring choice for use in commercial and institutional kitchens. Kitchen floors are best maintained with frequent scrubbing with a Multi-Clean degreaser to remove oil and grease accumulation in order to maintain a highly slip resistant surface.

Formula 305, Formula 340, and HD Hi-Foam are USDA authorized degreasers for use on kitchen floors.

When scrubbing grouted floors, a nylon scrub grit brush should be used instead of a floor pad. The bristles of brushes are capable of reaching the grouting and loosening embedded soils.

CLEANING METHODS

Foam/Squeegee: In this commonly used method, the floor is cleaned along with the rest of the room.

1. Sweep floor to remove debris.
2. Spray or foam HD High Foam or 12 HD High Foam onto floor during normal room cleaning.
3. Agitate with long handled deck brush, if necessary.
4. Rinse floor during normal room rinse.
5. Squeegee excess water down floor drain.

Auto-scrubber: An automatic-scrubber can be efficiently used in larger areas. Because it applies fresh cleaning solution, scrubs it, and recovers it, it can provide effective cleaning.

1. Sweep floor to remove debris.
2. Auto-scrub floor using Multi-Clean **Formula 305** and grit brushes.

Mop/Brush: A mop can be used to apply the degreasing solution and a long handled deck brush can be used for agitation.

1. Sweep floor to remove debris.
2. Apply a degreasing solution of Multi-Clean **Formula 305**.
3. Agitate the solution with a deck brush.
4. Pick up the solution with a wet/dry vacuum or squeegee it to the floor drain.
5. Rinse area with water.

Formula 305 Low Foam Degreaser

910523	1 gallon
910525	5 gallon BIB
910527	55 gallon drum



RESTORATIONS

Floors that have become extremely dirty, stained, or discolored require an intensive restorative cleaning. The process involves two steps: Cleaning with an agressive cleaner/ stripper and the use of an acidic grout brightner.

1. Apply Ultra Stripper (diluted 1:8) to floor. Agressively scrub then pickup the solution with a wet dry vacuum so the surface is dry.



2. Apply FOAMY MAC directly on floor (do not dilute). Spread with applicator squeegee (available from Multi-Clean) uniformly over floor. After 10 minutes agressively scrub the floor and pickup solution with wet dry vacuum. Flood rinse the floor with plain water, pickup rinse solution with wet dry vacuum.



Ultra Stripper

903983	1 gallon
903985	5 gallon BIB
903987	55 gallon drum

Foamy MAC

910408	32 oz
910403	1 gallon
910405	5 gallon BIB
910407	55 gallon drum

Foaming Trigger Sprayers 90-0380

4 Foamy MAC

908742	2 liter

Multi-Task System

Multi-Task System Products



Multi-Task Dispenser
421700

Use the wall mount to dispense 2 chemicals directly into autoscrubbers or quart bottles.



U-Fill Foamer Gun
421740

Use the U-Fill Foamer to dispense foaming chemical directly onto vertical surfaces.



Easy-Fill Gun
421720

Use the Easy-Fill Gun to dispense chemical directly into autoscrubbers or quart bottles.





The same great chemicals that are used in the Sanitation Station and our Sink Stations are also available in the Mutli-Task System. 10 MC-10 Sanitizer and 12 HD Hi-Foam.



Just squeeze and pour directly into Mop Bucket or Autoscrubber

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Your Guide To Clean

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