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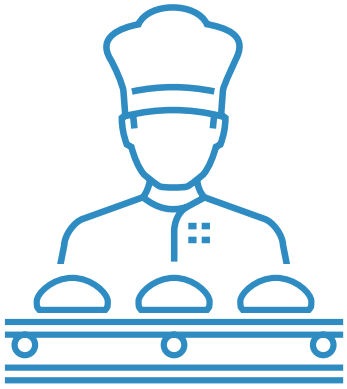


FOOD PROCESSING & PREPARATION

OUR PURPOSE

We provide solutions on business consumables that enhance productivity, increase your safety standards, while being focused to deliver better outcomes.

KIS FOOD SERVICE RANGE

FOOD SAFETY BEST PRACTICES FOR WAREWASHING

We at KIS believe that it's the whole Warewashing ecosystem that needs to be understood in order to get the desired results and operational efficiencies.

With a sound advice from the KIS experts we will work on a procedure that will best assist your business to increase productivity, reduce energy and conserve water, whilst getting results.

F1: Hand Dishwashing Detergent designed for **PRE-WASH**. High foaming concentrated which is aggressive on grease and gentle on hands.

F2: Chlorinated Warewash Detergent concentrate will ensure effective grease cutting during **MAIN WASH**, stain removal and additional sanitation*

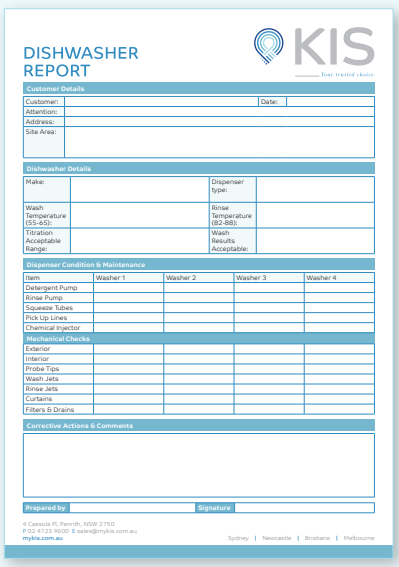
F3: Warewash Rinse Additive – Commercial grade wetting agent to ensure a streak free finish during **RINSE PHASE***

F4: Descaler is a concentrated solution that removes lime scale build up and cleans and sanitises commercial dishwashers, glasswashers and bain maries. **REGULAR MAINTENANCE.**

*Warewash dosing system is recommended to ensure safety, reliability & precision in dosing.

▲ **KIS** PRODUCT SPECIFICATION SHEETS

▼ KIS DISHWASHER REPORT RECORDING SYSTEM & MACHINE DISHWASHING PROCEEDURE



DISHWASHER REPORT

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Customer Details

Customer:		Date:	
Attention:			
Address:			
Site Area:			

Dishwasher Details

Make:		Dispenser type:	
Wash Temperature (55-65):		Rinse Temperature (82-88):	
Titration Acceptable Range:		Wash Results Acceptable:	

Dispenser Condition & Maintenance

Item	Washer 1	Washer 2	Washer 3	Washer 4
Detergent Pump				
Rinse Pump				
Squeeze Tubes				
Pick Up Lines				
Chemical Injector				
Mechanical Checks				
Exterior				
Interior				
Probe Tips				
Wash Jets				
Rinse Jets				
Curtains				
Filters & Drains				

Corrective Actions & Comments

Prepared by: Signature:

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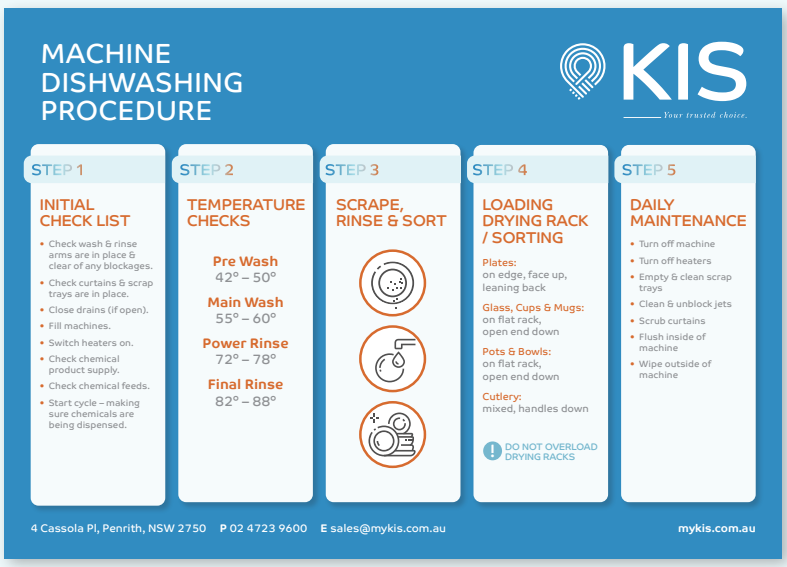

MACHINE DISHWASHING PROCEDURE

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STEP 1 — INITIAL CHECK LIST

- Check wash & rinse arms are in place & clear of any blockages.
- Check curtains & scrap trays are in place.
- Close drains (if open).
- Fill machines.
- Switch heaters on.
- Check chemical product supply.
- Check chemical feeds.
- Start cycle – making sure chemicals are being dispensed.

STEP 2 — TEMPERATURE CHECKS

Pre Wash 42° – 50°

Main Wash 55° – 60°

Power Rinse 72° – 78°

Final Rinse 82° – 88°

STEP 3 — SCRAPE, RINSE & SORT

STEP 4 — LOADING DRYING RACK / SORTING

Plates: on edge, face up, leaning back

Glass, Cups & Mugs: on flat rack, open end down

Pots & Bowls: on flat rack, open end down

Cutlery: mixed, handles down

DO NOT OVERLOAD DRYING RACKS

STEP 5 — DAILY MAINTENANCE

- Turn off machine
- Turn off heaters
- Empty & clean scrap trays
- Clean & unblock jets
- Scrub curtains
- Flush inside of machine
- Wipe outside of machine

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KIS FOOD SERVICE RANGE

BEST PRACTICES FOR CLEANING & SANITISING

As a food business, cleaning and sanitising are important ways to prevent harmful microorganisms or other things contaminating food and making it unsafe to eat

KIS supports that cleaning & sanitising in food production environments require a two-step process to ensure optimal hygiene.

F5: Kitchen Degreaser is a non-caustic defatting agent. An all-purpose **DEGREASER** cleaner that is ideal for removing tough stains on ovens, hotplates, benches, floors and tiles.

F6: Sanitiser is a Quat based **FOOD GRADE SANITISER** that kills bacteria from hard surfaces. Suitable for food processing equipment, food preparation benches and counters, food slicers.

F7: Chlorinated Foam Cleaner is a powerful high foaming, grease releasing and **CHLORINATED DEGREASER** suitable for food processing, manufacturing, housekeeping and washrooms.

F8: Oven & Grill Cleaner is a **HEAVY DUTY CAUSTIC** cleaner which will break up and lift away heavy build-up of grease & carbon deposits

F12: Spray & Wipe is an effective **ALL SURFACE SPRAY & WIPE** to remove grease and grime.

▲ **KIS** PRODUCT SPECIFICATION SHEETS

#YOURHYGIENEMATTERS

KIS FOOD SERVICE RANGE

LOOKING FOR RESOURCEFUL OPTIONS TO HELP WITH EDUCATIONAL PRACTICES WITHIN YOUR WORKPLACE?

CHEMICAL, SAFETY & FIRST AID CHART

SAFETY COMES FIRST WHEN HANDLING CHEMICALS

- Always read the product label & Safety Data Sheet (SDS).
- Do not use unlabeled bottles.
- Always wear appropriate Personal Protective Equipment (PPE) i.e. gloves, goggles, apron as listed in the product SDS.
- Keep Chemicals out of reach of children.
- Transport, store & handle products in closed containers only.
- Store away from incompatible materials – refer to safe storage information in the product SDS.
- Never mix chemicals. Adding the chemical to water when diluting.
- Do not eat, drink or smoke when handling chemicals or when near storage areas.
- Always wash your hands before & after use. Only using chemicals in ventilated areas.

GENERAL FIRST AID FOR ANY PRODUCT

When seeking medical advice, show the doctor the product label and/or relevant SDS. Remember to protect yourself if treating an injured worker. Contact the Poisons Information Centre if you need any medical information.

Lung & Throat: Take injured person into fresh air. Treat symptomatically. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention immediately.

Eyes: Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes. Remove contact lenses, if present & easy to do. Continue rinsing. Get medical attention if symptoms occur

Skin: Wash off immediately with plenty of water for at least 15 minutes. Wash clothing before reuse. Thoroughly clean shoes before reuse. Get medical attention if symptoms occur.

Mouth: Rinse mouth out with water. Do NOT induce vomiting. Never give anything by mouth to an unconscious person. Get medical attention immediately. Contact a doctor or the Australian poisons information centre.

AUSTRALIAN POISONS INFORMATION CENTRE: 131 126

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WHAT DO GHS PICTOGRAMS MEAN IN THE WORK PLACE?

This pictogram could represent one or more of the following hazards:
- Skin and/or eye irritancy.
- Respiratory irritation.
- Acute toxicity following oral, dermal or inhalation exposure.
- Skin sensitization (allergic reaction).

This pictogram could represent one or more of the following hazards:
- Flammable aerosols.
- Flammable liquids & solids.
- Flammable gases.

This pictogram could represent one or more of the following hazards:
- Respiratory sensitization (allergic reaction).
- Reproductive toxicity.
- Target organ toxicity.
- Aspiration toxicity.

This pictogram could represent one or more of the following hazards:
- Skin and/or eye corrosion (including serious eye damage).
- Corrosion to metals.

IN CASE OF FIRE

Use extinguishing media suitable for surrounding fire such as water spray, dry chemicals, carbon dioxide (CO2) or foam. Refer to the product SDS for further information on fire-fighting measures & appropriate Personal Protective Equipment. Oxidizing products may readily react with other materials, especially upon heating: Use flooding quantities of water. Do NOT use dry chemical, carbon dioxide (CO2) or foam.

WHAT DO DANGEROUS GOODS LABELS MEAN FOR TRANSPORT & STORAGE?

Products (acids or alkalis) that will cause severe tissue damage if in contact with skin, eyes, throat and lungs. May also cause damage to metal surfaced and react dangerously with other chemicals.

Products that will burn and/or generate a vapour that will ignite. Vapours may accumulate in low or confined areas or travel a considerable distance to a source of ignition.

Products that represent a fire hazard when in contact with organic or combustible materials such as oils, paper & wood.

MANAGING SPILLS & LEAKS

Wear appropriate Personal Protective Equipment (refer to product SDS) such as gloves, goggles & protective clothing isolate area from other personnel. Stop leak if it is safe to do so. Prevent entry to waterways, drains or confined spaces. Eliminate all ignition sources: smoking sparks and flames. Keep combustibles (e.g. paper, cloth, oil & wood) away from spill. Flush away small spills with large quantities of water.

Liquid: Contain spillage & then collect with non-combustible absorbent material, (e.g. sand, earth, diatomaceous earth & vermiculite) & place in suitable container for disposal.

Powder: Carefully Sweep up & shovel spilt material into suitable containers for disposal. Avoid creating dusty conditions & prevent wind dispersal. Final disposal of the contained and/ or collected product must be conducted in accordance with local authority regulations.

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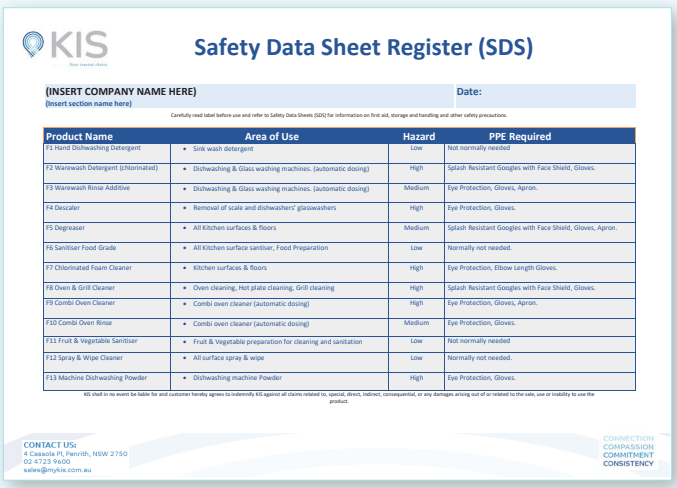
▲ **KIS** CHEMICAL/SAFETY & FIRST AID CHART

▼ KIS RESOURCES INCLUDED IN THE CHEMICAL DISPENSER PACKAGE OR CAN BE ORDERED ON REQUEST:



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Safety Data Sheet Register (SDS)

(INSERT COMPANY NAME HERE) (insert section name here) Date:

Carefully read label before use and refer to Safety Data Sheets (SDS) for information on first aid, storage and handling and other safety precautions.

Product Name	Area of Use	Hazard	PPE Required
F1 Hand Dishwashing Detergent	• Sink wash detergent	Low	Not normally needed
F2 Warewash Detergent (chlorinated)	• Dishwashing & Glass washing machines. (automatic dosing)	High	Splash Resistant Googles with Face Shield, Gloves.
F3 Warewash Rinse Additive	• Dishwashing & Glass washing machines. (automatic dosing)	Medium	Eye Protection, Gloves, Apron.
F4 Descaler	• Removal of scale and dishwashers' glasswashers	High	Eye Protection, Gloves.
F5 Degreaser	• All Kitchen surfaces & floors	Medium	Splash Resistant Googles with Face Shield, Gloves, Apron.
F6 Sanitiser Food Grade	• All Kitchen surface santisar, Food Preparation	Low	Normally not needed.
F7 Chlorinated Foam Cleaner	• Kitchen surfaces & floors	High	Eye Protection, Elbow Length Gloves.
F8 Oven & Grill Cleaner	• Oven cleaning, Hot plate cleaning, Grill cleaning	High	Splash Resistant Googles with Face Shield, Gloves.
F9 Combi Oven Cleaner	• Combi oven cleaner (automatic dosing)	High	Eye Protection, Gloves, Apron.
F10 Combi Oven Rinse	• Combi oven cleaner (automatic dosing)	Medium	Eye Protection, Gloves.
F11 Fruit & Vegetable Sanitiser	• Fruit & Vegetable preparation for cleaning and sanitation	Low	Not normally needed
F12 Spray & Wipe Cleaner	• All surface spray & wipe	Low	Normally not needed.
F13 Machine Dishwashing Powder	• Dishwashing machine Powder	High	Eye Protection, Gloves.

KIS shall in no event be liable for and customer hereby agrees to indemnify KIS against all claims related to, special, direct, indirect, consequential, or any damages arising out of or related to the sale, use or inability to use the product.

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CONNECTION COMPASSION COMMITMENT CONSISTENCY

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Chemical User Wall Chart

Sydney University Date:

Product Name	Area of Use	Hazard	PPE Required
F1 Hand and Dishwashing Detergent	Kitchen	LOW	Eye Protection. Elbow Length Gloves.
F2 Warewash Detergent	Kitchen	HIGH	Splash Resistant Googles with Face Shield. Gloves.
F3 Warewash Rinse Additive	Kitchen	MEDIUM	Eye Protection. Gloves. Apron.
F4 Descaler	Kitchen	HIGH	Eye Protection. Gloves.
F5 Degreaser	Kitchen	MEDIUM	Splash Resistant Googles with Face Shield. Gloves. Apron.
F6 Sanitiser Food Grade	Kitchen	LOW	Eye Protection. Gloves.
F7 Chlorinated Foam Cleaner	Kitchen	HIGH	Eye Protection. Elbow Length Gloves.
F8 Oven & Grill Cleaner	Kitchen	HIGH	Splash Resistant Googles with Face Shield. Gloves.
F9 Combi Oven Cleaner	Kitchen	HIGH	Eye Protection. Gloves. Apron.
F10 Combi Oven Rinse	Kitchen	MEDIUM	Eye Protection. Gloves.
F11 Fruit & Vegetable Sanitiser	Kitchen	LOW	Splash Resistant Googles with Face Shield. Gloves. Apron.
F12 Spray & Wipe Cleaner	Kitchen	LOW	Eye Protection. Gloves.
F13 Machine Dishwashing Powder	Kitchen	HIGH	Eye Protection. Gloves.

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CONNECTION COMPASSION COMMITMENT CONSISTENCY

PRODUCTS

EXAMPLE OF A KIS CHEMICAL DISPENSER SET UP ▶

This will usually include (but not limited to):

- Bucket Fill Dispenser
- Bottle Fill Dispenser
- Capabilities for Multiple Chemicals
- Customised Chemical User Wall Chart
- Chemical Safety & First Aid Guide

▲ **KIS** CHEMICAL/SAFETY & HANDLING MODULE V.2

◀ MODULE OUTLINES

- Safety Rules
- Safety Data Sheets
- First Aid
- T.A.C.T
- pH Scale

#YOURHYGIENEMATTERS

HAND HYGIENE

LEADING BRANDS, OFFERING YOU LEADING SOLUTIONS TO YOUR HYGIENE NEEDS.

DEB/SC JOHNSON PRODUCT CATALOGUE

CODE: IFS1LDS

Instant Foam Hand Sanitiser 1Ltr Dispenser

CODE: OXYTF2

OxyBac Anti-bacterial 1.2Ltr Automatic Dispenser

CODE: IFS1L

Instant Foam Hand Sanitiser 1Ltr Refill

6 refills/carton

CODE: OXY12TF

OxyBac Anti-bacterial 1.2Ltr Refill

3 refills/carton

VERLA PRODUCT CATALOGUE

CODE: PUUR1LBLUE

Verla Puur 1Ltr Blue Dispenser

CODE: VERLAFFSANI1L

Verla non-scented hand sanitiser

6 refills/carton

CODE: PUUR1LWHITE

Verla Puur 1Ltr White Dispenser

CODE: FF1LHF

Verla non-scented hand sanitiser

6 refills/carton

#YOURHYGIENEMATTERS

HAND HYGIENE

KIMBERLY CLARK PRODUCT CATALOGUE

FSC

HACCP INTERNATIONAL FOOD SAFETY PROGRAMME CERTIFICATION

AIRFLEX® HIGHLY ABSORBENT FABRIC

▲ KIS HAND WASHING CHART

CODE: 94126
WYPALL Blue Centrefeed Roll Wiper
300m/roll
790 wipes/roll
4 rolls/carton

CODE: 6668
Scott Blue Roll Towel
1 Ply
304m/roll
6 rolls/carton

CODE: 70180
WYPALL Aquarius Dispenser

CODE: 69590
KC Aquarius Hard Roll Towel Dispenser

CODE: 4440
KLEENEX Compact Hand Towel
90 sheets/pack
24 packs/carton

CODE: 4456
KLEENEX Optimum Hand Towel
120 sheets/pack
20 packs/carton

CODE: 70240
White Dispenser
CODE: 70007
Black Dispenser

CODE: 70250
White Dispenser
CODE: 70001
Black Dispenser

EFFECTIVE HAND WASHING IS ONE OF THE MOST IMPORTANT ACTIONS YOU CAN TAKE TO PREVENT FOODBORNE ILLNESS. TO SATISFY THE FOOD STANDARDS CODE AND THE FOOD ACT 2003 (NSW FOOD HANDLERS) MUST WASH THEIR HANDS:

- using hot, soapy water and dry them thoroughly with single-use paper towels
- Whenever they are likely to be a source of contamination
- Before handling ready-to-eat food and after handling raw food.

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#YOURHYGIENEMATTERS