**Unit name: Unit No:**

**Safety Precautions**

* **Before cleaning electrical machinery ensure it is switched off and isolated from the mains**
* **Before cleaning gas appliances ensure they are turned off**
* **Take care when cleaning hot items**
* **Follow all safety precautions as detailed in COSHH Product Task Cards for the cleaning product being used for each task**
* **All hand protection to be Latex Free gloves or gauntlets**

| **Item / area** | **Cleaning frequency** | **Cleaning product (s)** | **Dose / concentration** | **PPE required** | **Cleaning method** |
| --- | --- | --- | --- | --- | --- |
| ***Floors*** | ***Tbc*** | ***Wash and Walk*** | *2 x 20ML Pumps per 5l of warm water* | *Nitrile/Latex-free Gloves EN374* | *Sweep up debris. Apply hot solution using clean mop or long handle scrubber, paying attention to floor/wall joint, around equipment and under and rear of equipment. Rinse and mop over with fresh clean water. Allow to air dry.* |
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