

# EFFECTIVE CLEANING

in your commercial kitchen

2023 edition



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Prime Cleaning Suppliers (Pty) Ltd  
Private Bag X7, Postnet 95, Chempet, 7442  
#3 Pepper Place, Rainbow Park 2, Kunene Circle,  
Montague Gardens, Cape Town, 7441  
Tel: 021 551 4570  
[www.primecs.co.za](http://www.primecs.co.za)

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## Welcome to **EFFECTIVE CLEANING** in Your Commercial Kitchen

### Introduction

This is a guide for kitchen managers, chefs, food and beverage managers, hotel and restaurant managers. In fact, anyone who is responsible for the hygiene of a kitchen can benefit from reading this guide.

This guide can be applied to all commercial kitchen operations that produce food for public consumption, but is not an official HACCP or regulatory standards document.

Our aim is to assist you with your kitchen cleaning and to provide some solutions for you. There could be some new concepts that will be introduced and perhaps some concepts will be changed, but the aim of this guide is to increase cleanliness standards, efficiency and hygiene.

This guide also asks and answers some of the more common questions that kitchen managers ask. If there is something that this guide does not cover, we invite you to chat to one of our sales consultants for further information and support.

### Prime Cleaning Suppliers

Prime Cleaning Suppliers is a South African supplier of cleaning solutions, including cleaning chemicals, cleaning equipment and consumables, paper products and dispensers and air care products.

Prime Cleaning Suppliers has branches country-wide and a very large variety of products to suite all requirements.

Please visit our website [www.primecs.co.za](http://www.primecs.co.za) for more information.

Good Luck with your Cleaning

Regards

*Prime Cleaning Suppliers*

**Prime Cleaning Suppliers**

## What is so special about cleaning a commercial kitchen?

Commercial Kitchens are usually suitable for making food that is intended for public consumption. Either in a hotel or restaurant, food has to be produced in a suitable manner for selling.

Being prepared for your cleaning is critical in order to meet the necessary hygiene standards for food production. Although food can essentially be produced anywhere, this is food that is being supplied to public. With this comes legislation.

The National Department of Health requires that all foodstuffs shall be safe for human consumption in terms of the **Foodstuffs, Cosmetics and Disinfectant Act 54, 1972 (FCD Act)**. This Act addresses the manufacture, labelling, sale and importation of foodstuffs.

<https://www.gov.za/documents/foodstuffs-cosmetics-and-disinfectants-act-2-jun-1972-0000>

## But I know how to clean a kitchen, I clean my kitchen at home!

Commercial Kitchens are different to domestic kitchens in that:

- You are producing food for public consumption
- There are usually more people in a commercial kitchen
- The variety of food being produced is larger
- There is more dirt
- There are larger surfaces and varying surfaces

These facts mean that you have to do some extra planning, use relevant methods and cleaning chemicals that will be effective at cleaning commercial kitchens.



Prime Cleaning Suppliers offers expert advice and quality products to suit your requirements. Our products are certified by the SABS and carry the certification mark. This allows them to be officially used in food production operations. Our chemical products are effective at removing dirt and work well in large kitchens. Prime also has a wide range of products that are suitable to be used on all surfaces.

## SABS Certification

<https://www.sabs.co.za/>

The South African Bureau of Standards is the national regulator of products. Prime Cleaning Suppliers is a member and our products are certified according to these standards.

SABS is a statutory body that was established in terms of the Standards Act, 1945 (Act No. 24 of 1945) and continues to operate in terms of the latest edition of the Standards Act, 2008 (Act No. 8 of 2008) as the national standardisation institution in South Africa, mandated to:



- Develop, promote and maintain South African National Standards (SANS)
- Promote quality in connection with commodities, products and services
- Render conformity assessment services and assist in matters connected therewith.

# Prime Cleaning Suppliers SABS Certificate SANS 1853:2020



*Permit to Apply Certification Mark*

Subject to the provisions of the Standards Act, 2008 (Act 9 of 2008), the relevant regulations made thereunder and the permit conditions contained in the under-mentioned schedule, this permit authorizes

**PRIME CLEANING SUPPLIERS (PTY) LTD**  
Co Reg. 2019/258694/07  
CAPE TOWN

to apply the certification mark



In respect of the mark specification:

**SANS 1853:2020**  
**TO: DISINFECTANTS, DETERGENT-DISINFECTANTS AND**  
**ANTISEPTICS FOR USE IN THE FOOD INDUSTRY**

This permit, including schedules 1 to 3 which form an integral part thereof:

- is issued without alteration;
- is identified by the applicable permit number;
- is subject to any condition or restriction contained therein;
- is valid subject to ongoing compliance with permit conditions;
- bears the embossed SABS Commercial seal. In the absence of the seal, the permit and the schedules shall be invalid; and
- the permit may be authenticated by referring to the register of "Certified Clients" on the SABS Commercial website (phone 0866 00 600)

Permit Number **10992/17293**

Effective Date **12 May 2022**

Expiry Date **13 June 2025**

Date of Original Registration **14 June 2019**

Chief Executive Officer 



SABS COMMERCIAL, SOC LTD

ORIGINAL COPY ORIGINAL COPY

Certificate Name : SANS 1853:2020 (Ed. 2.01)

Description : Disinfectants and detergent-disinfectants for use in the food industry

Edition : 2.01

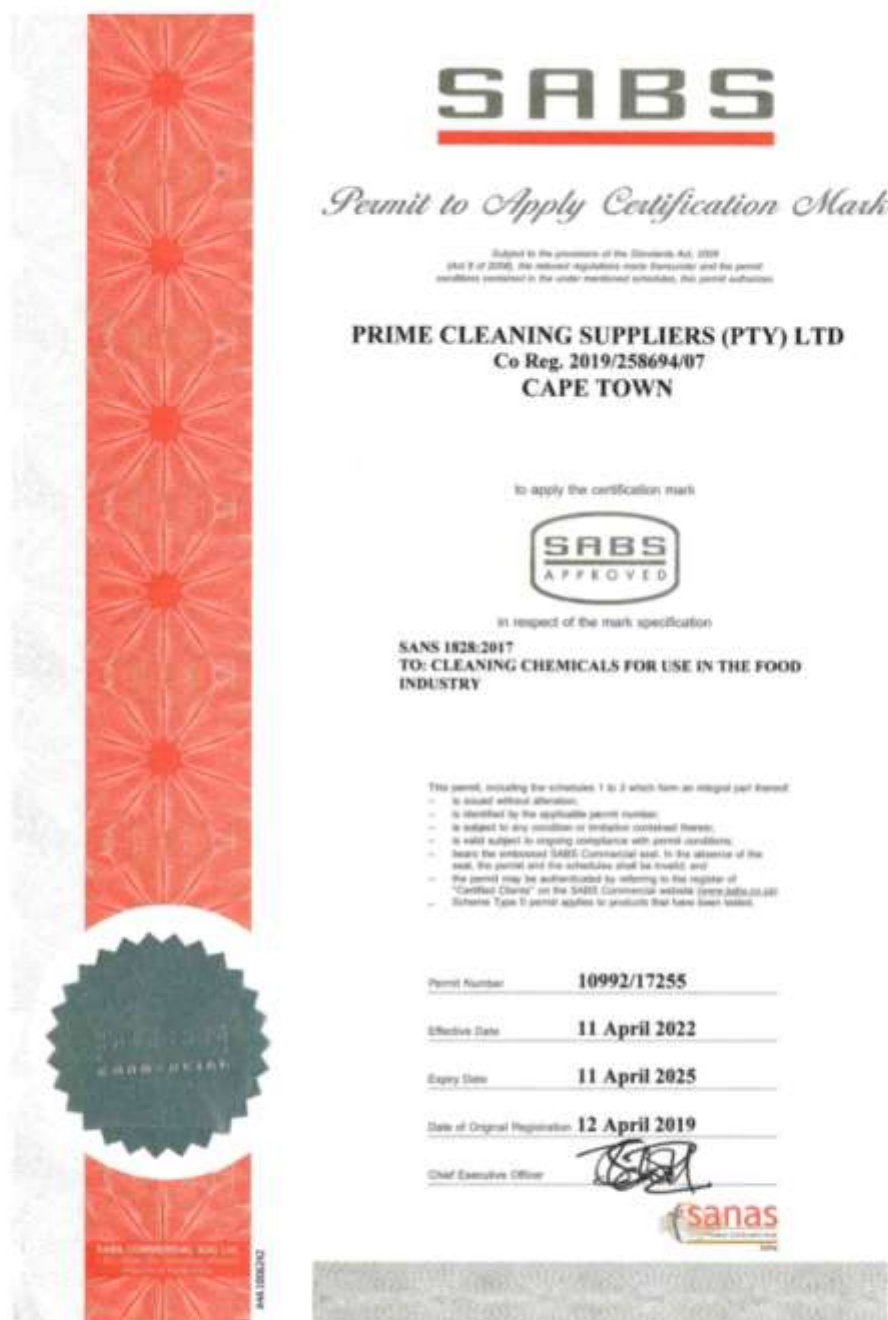
Amendments : 1A: National: 2020-03-28

Abstract : Specifies general requirements for disinfectant and detergent-disinfectant chemicals intended for use in the food industry.

Date Approved : March 28, 2020

Replaces : SANS 1853 ed. 2 of 2017

# Prime Cleaning Suppliers SABS Certificate SANS 1828:2017



Certificate Name : SANS 1828:2017 (Ed. 2.01)

Description : Cleaning chemicals for use in the food industry

Edition : 2.01

Amendments : 1A: National: 2017-09-08

Abstract : Specifies general requirements for cleaning chemicals intended for use in the food industry.

Date Approved : Sep 8, 2017

Replaces : SANS 1828 ed. 2 of 2016

## PLANNING A CLEANING PROGRAM

There are definitely many sizes of kitchens and varying complexities, but a commercial kitchen has to cater for multiple food types and quantities every day. This is its function. It is part of a business.

With this comes many different surfaces and components that have to be cleaned. You need a plan in order to clean effectively and efficiently. Planning helps you:

- Minimise the time needed to clean (you need it for cooking)
- Make sure that you clean effectively (Dirt can be very stubborn sometimes)
- Keep the money spent on cleaning relevant to the kitchen and cost-effective

Planning requires as much time as it needs. Do not skimp on the time needed for the planning. Remember that the bulk of the planning work only have to be done once and the rest is just adjustments.

This guide will assist you with the list of all the elements that you have to take into consideration when planning a kitchen cleaning program.

### STEP 1 – KITCHEN ASSESSMENT (How do I know what I have to clean?)

You have to take a look at your kitchen and start considering the different items or surfaces that you will clean. You have to start by writing a list of these. Start in one place and work systematically around the kitchen writing down the name and description of the item.

***You will have to note the following:***

- **Fixtures, appliances and furniture**
  - These are usually larger loose items that could be movable, perhaps of wheels.
  - Eg: Stove, Fridge, Counter, Chair, or bin.
- **Surfaces**
  - Everything has a surface that would need to be cleaned.
  - The larger of the surfaces that you can list are: the floor and the walls. These are also a specific type of surface for example: Porcelain Floor Tiles or Glazed Ceramic Wall Tiles.
  - Smaller separate items will also have a surface type. For example, the fridge. This usually has stainless steel fittings, plastic or rubber parts.
  - Windows are made of glass.
  - Cutting boards could be either wood or plastic.
- **Dirt**
  - The type of dirt that is found in a kitchen is also specific.
  - Dirt is something that should be able to be identified.
  - There can also be a lot of dirt or a little bit of dirt, old dirt that is very stubborn to remove or fresh dirt that is easier to lift off the surface



- **Cleaning actions and methods**
  - The cleaning actions and methods used are specific to the type of item, the type of surface and the type of dirt.
- **Cleaning Chemicals and Equipment**
  - The type of cleaning chemical and the type of equipment is also specific to the surface and dirt type.
- **Size and quantity**
  - All items and surfaces have a specific size, this directly relates to how long it takes to clean and how much cleaning chemicals is used.
  - There are also sometime multiple items that have to be cleaned.
- **Time**
  - Cleaning takes time.
  - The method that you will use takes time to perform. The method should be effective at removing dirt. The method is something specific that you have to perform.
  - The larger a surface, the longer it takes to clean
  - The more dirt that is on a surface, the longer it takes to clean

## STEP 2 – SCOPE OF WORKS

A scope of works is a more formal document than all your notes you have taken in the kitchen assessment. This is the base of your kitchen cleaning plan.

If you are able to write this in a spreadsheet format. It will allow for you to make adjustments as you get more experience in cleaning your kitchen.

A scope of works document is also written as a checklist for inspection purposes and includes:

- What should be cleaned – name and description
- Where is it located? – position and detail
- What is the size of the surface?
- What is the surface type?
- How many of the item are there?



### STEP 3 – CLEANING SPECIFICATION

A cleaning specification lists further information about how you are going to do the cleaning of all the items listed on the scope of works document.

A cleaning specification document is also written as a checklist for inspection purposes and includes:

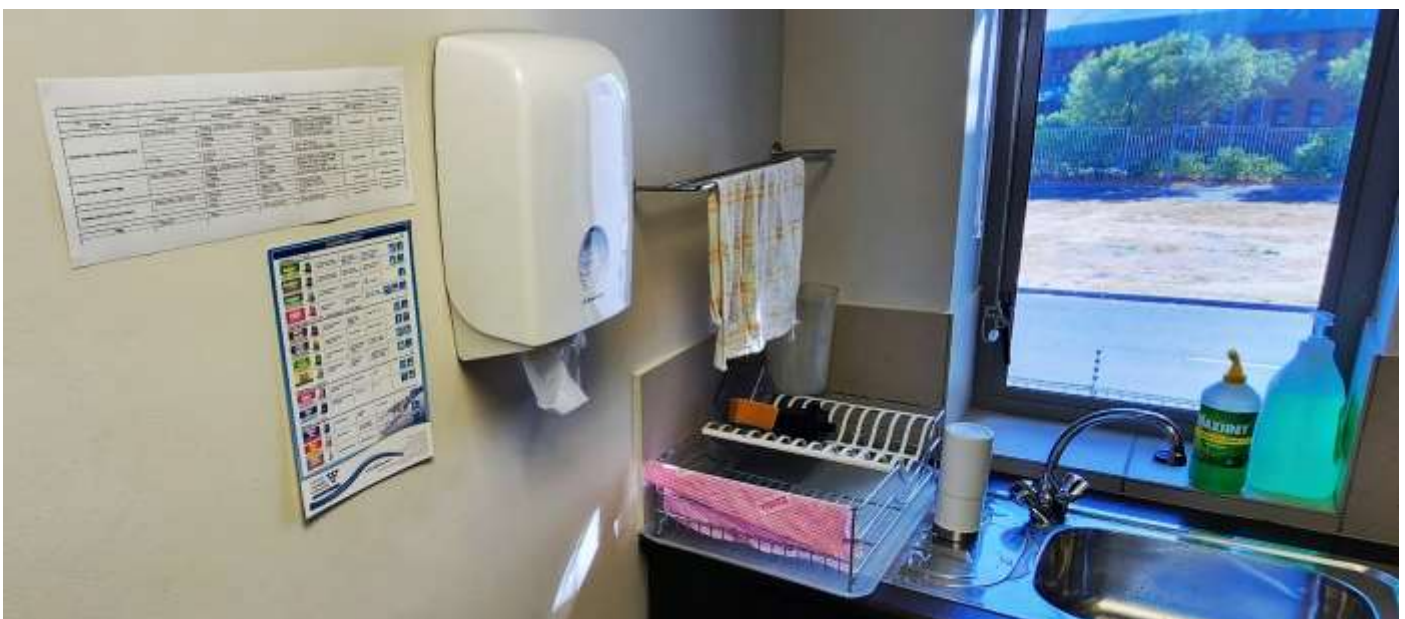
- What cleaning action should be performed on the surface or item?
- What cleaning chemicals should be used?
  - How much chemical should be used or how long should the chemical have contact with the surface or item. (Chemical Contact Time)
- What equipment should be used?
  - How to use the equipment and in what combination with which cleaning chemical?
- What is the staff requirement?
  - How many people are needed for the cleaning actions
- How long should the cleaning take?
  - What time should it start and what time should it stop?

### STEP 4 – WORK SCHEDULE

A work schedule document should then be drawn up.

The work schedule is a combination of the SCOPE OF WORKS and the CLEANING SPECIFICATION. This works best in a digital format that can be printed out and stuck onto a wall for easy access. All staff involved with the cleaning, should be able to look at the work schedule, including and perhaps especially the managers who are inspecting the work.

A work schedule should be drawn up before a cleaning program starts, it should be as accurate as possible before the cleaning starts and it should be adjusted by the cleaning manager as the cleaning progresses. The cleaning manager should be inspecting and monitoring the cleaning more initially and then less as the cleaning becomes better.



## TIME AND CALCULATIONS

It is necessary to apply some mathematics to your planning in the form of time calculations.  
Remember 60 minutes = 1 hour

**Example:**

**Sweeping a floor takes 43 minutes**

**Starting time 09: 35 am**

*Calculation:*

09:35am + 43 minutes = 10:18am

**End Time: 10:18am**



**Take Note:**

- The speed and quality of the cleaning actions should be noted
- The dirt quantity and dirt type should be noted
- Both can influence the time it takes to clean

**Example of a work schedule:**

Restaurant Kitchen - Scope of Works						
Surface Type	Surface detail	Cleaning Action	Cleaning Chemical	Equipment	Staff Requirement	Time
Kitchen Floor - main food preparation area	Porcelain non-slip tiles	Sweeping - collection and removal	none	Platform Broom, Scoop and plastic bag	2 cleaning staff	9:00 am - 10:00 am
		Mopping	Prime Solvdel	Microfiber Flat Mop and Spray Bottle		
		Scrubbing	Prime Solvdel	Wetrol Monomatic Scrubber		
		Rinsing	Water	Bucket and hose pipe, floor squeegee		
		Grouting	Scrubbing	Wetrol Resinow		
		Rinsing	Water	Bucket and hose pipe, floor squeegee		
Kitchen Floor - Walk In Fridge	Epoxy coated floor surface	Sweeping - collection and removal	none	Platform Broom, Scoop and plastic bag	1 cleaning staff	10:00 am - 10:30 am
		Mopping	Prime Solvdel	Microfiber Flat Mop and Spray Bottle		
		Scrubbing	Prime Solvdel	Wetrol Monomatic Scrubber		
		Rinsing	Water	Bucket and hose pipe, floor squeegee		
Stainless Steel Food Prep Counters	Stainless Steel - tops and legs	Scrubbing	Wetrol Resinow	Hard scrubbing brush	2 cleaning staff	10:30 am - 11:00 am
		Wiping	Prime Germ Guard	Yellow Micro Fiber Cloth		
		Rinsing	Water	Bucket		
Fridge	Plastic door	Wiping	Prime Germ Guard	Yellow Microfiber Cloth	1 cleaning staff	11:00 am - 11:15 am



## Recommended Documents for Your Cleaning Program

Record keeping is also a critical part of being successful with your commercial kitchen cleaning. Although cleaning programs could start off well, there are many different influences that can affect the cleaning.

- Increase in food production
- Staff absenteeism
- Faulty Equipment
- Something else

Once a cleaning program starts, constant monitoring and adjusting is needed to keep the program running correctly or increase the effectiveness of the program. The Work Schedule Document should be updated on a regular basis after the cleaning program starts and thereafter adjustments should be made less and less until the program is running at optimal performance.

The following documents are recommended:

- **Scope or Works document**
  - The What, Where, Quantity and Sizes
- **The Cleaning Specification**
  - The How, When, Equipment and Chemicals
- **The Work Schedule**
  - The Wall chart with the scope and specification
- **The List of Chemical Products and supporting data**
  - MSDS – Material Safety Data Sheets for each product
  - Technical Data Sheets
- **Mixing Chart**
  - The wall chart guide on how to mix chemicals



## CHEMICAL PRODUCTS AND MANAGEMENT

To lift dirt effectively, you need to use both cleaning chemicals and equipment together on the surface. Cleaning Chemicals are provided in a variety of container sizes and usually undiluted. This means that they require mixing with water to be effective.

### The Correct Cleaning Chemicals

Kitchens have a variety of surfaces and dirt types that need cleaning and contrary to belief, there is also no “one-chemical- to-clean-all”.

Cleaning chemicals should be specifically allocated in the following ways:

- **The chemical should be suitable for the dirt type**
  - Different types of dirt need relevant cleaning chemicals for them to lift effectively
  - The characteristics of the cleaning chemical should determine the relevance to the dirt type.
  - GRIME BUILD-UP – SOLVENT / ALKALINE COMBINATION CLEANER
    - Product Recommendation: *Prime Solvdet*
  - OIL / GREASE / FAT / PROTEIN – ALKALINE PH CLEANER
    - Product Recommendation: *Prime Solvdet, Wetrok Ketovapor Foam*
  - BURNED ON FOOD / CARBON DEPOSITS – ALKALINE / CAUSTIC CLEANER
    - Product Recommendation: *Prime Oven Glo, Wetrok Gastrogrill*
  - CUTLERY AND CROCKERY CLEANING – NON-TOXIC NEUTRAL CLEANER
    - Product Recommendation: *Prime Maxidet, Prime Nutridet*
  - CUTLERY STAIN REMOVER – CHLORINE CLEANER
    - Product Recommendation: *Prime Chlor Guard*
  - SURFACE GERM KILLING – DISINFECTANT CLEANER
    - Product Recommendation: *Prime Germ Guard, Prime Chlor Guard, Prime Micro Guard*
  - MOULD / FUNGUS CLEANING – CHLORINE BLEACH / AMMONIA CLEANER
    - Product Recommendation: *Prime Chlor Guard, Prime Micro Guard, Prime Ammodet*
  - HEAVY DIRT DEPOSIT – ABRASIVE SCOURING CLEANER
    - Product Recommendation: *Wetrok Resinox*
- **Other functions of chemicals should be noted**
  - Cleaning Chemicals can have other functions that could meet a requirement
  - Examples:
    - BAD ODOUR MASKING – AIR FRESHENER
    - BAD ODOUR TREATMENT – ENZYME CLEANER
    - SURFACE PROTECTION – SURFACE TREATMENT
    - SURFACE SHINE – SURFACE TREATMENT

Prime Cleaning Suppliers offers products that can suite all of these requirements and we recommend that you contact one of our sales consultants for product recommendations and more information.

# KITCHEN CLEANING PRODUCT RECOMMENDATIONS

## CLEAN WITH CONFIDENCE!

### DISHWASHING

### AUTO DISHWASHING

### CHLORINE CLEANER SANITISERS

#### MAXIDET® Premium Detergent



- Triple Concentrate
- Safe on food surfaces
- High Foaming

#### NUTRIDET® Econo Detergent



- Neutral
- Economical
- Safe on all surfaces

#### MCDISH Automatic Dishwasher



- Low Foaming for all makes of auto-dishwashers
- A strong alkaline pH allows for effective removal of grease

#### MCRINSE Rinse Aid



- Rinse concentrate for all makes of auto-dishwashers
- Reduces soap build-up which increases life-span of machine

#### CHLOR GUARD® Sanitizer Bleach



- Sanitizes with Bleach
- Safe on food surfaces
- Registered Disinfectant

#### MICRO GUARD® Chlorine Disinfectant Cleaner



- Cleans, Degreases, Disinfects & Whitens
- Convenient 30g sachet pack ensures correct dosage is used & eliminates wastage
- Registered Disinfectant

### SURFACE CLEANERS

### FLOOR CLEANERS

#### SOLVDET® Intensive Cleaner



- Safe on food surfaces
- Safe on laundry
- Also removes oil, grease and fat

#### GERM GUARD® Cleaner Disinfectant



- 2 in 1
- Safe on Food Surfaces
- Registered Disinfectant

#### AMMOMET® Ammoniated Scouring Cream



- Cleans without scratching
- Ammonia Strengthened

#### TUSK STRIP Non-Ammoniated Floor Stripper



- Premium Floor Stripper
- Ammonia Free
- Highly Concentrated
- Reduced Stripping Time

#### TUSK AUTO Low Foaming Auto Scrubbers



- Can be used for Scrubber Driers & Carpet Cleaning Machines
- Low Foaming

### SPECIAL CLEANERS

### BIO CITRUS CLEANERS

#### OVEN GLO Oven Cleaner



- Powerful Cleaner
- Removes heavy build-up
- Strong alkaline pH lifts grease and oil deposits

#### WINDOW GLO Window Cleaner



- Cleans glass & chrome
- Removes smears and heavy dirt
- Dries quickly
- Does not leave streaks

#### BLACK FLUID Phenolic Cleaner



- For waste area and didrain cleaning
- Effective sanitizing
- Improves drainage

#### INOX GLO Stainless Steel Polish



- Produces a high-shine
- Protects from finger-prints
- Can be used on Chrome surfaces.

#### MAXIDET® Bio-Citrus Premium Detergent



- Cleans with the power of Bio-Citrus
- Fully Bio-degradable

#### SOLVDET® Bio-Citrus Intensive Cleaner



- Removes oil, grease and fat
- Fully Bio-degradable

### WETROK SPECIAL CLEANERS

### WETROK DISINFECTANT CLEANERS

#### RESINOX Abrasive Cream Cleaner



- For removal of heavy dirt deposits
- Non-scratching
- Slightly alkaline
- Non-foaming

#### KETOVAPOR FOAM Alkaline Foam Cleaner



- For removal of animal and vegetable fats, oils, starch & protein
- Highly foaming
- Extremely alkaline
- Non-perfumed

#### GASTROGRILL Oven/grill Cleaner



- Powerful cleaner for stoves, grillers & ovens, removing build-up
- Thick & slightly foaming
- Extremely alkaline
- Non-perfumed

#### SINTOCLEAN Disinfectant Cleaner



- Cleans and disinfects based on QACs - Quaternary Ammonium Compounds
- Slightly alkaline & perfumed
- Registered Disinfectant

#### SINTOGARD Alcohol Based Disinfectant



- Ready-to-use alcohol spray disinfectant for all surfaces
- Evaporates without leaving residue
- Recommended for use in healthcare and food production
- Registered Disinfectant



Prime Cleaning Suppliers offers a large range of cleaning products as follows:

- **Prime Products**
  - SABS approved cleaning chemicals
  - General Cleaners
  - Disinfectant Cleaners
  - Floor Cleaners
  - Special Cleaners & Treatments
- **Wetrok Products**
  - General Purpose Cleaners
  - Eco Range Cleaners
  - Restroom Cleaners
  - Floor Maintenance Cleaners
  - Special Cleaners

## Mixing Chemicals (Dilution)

- Cleaning chemicals come in a **concentrated form**. This means that it is very strong and must be mixed with water before using.
- There are usually water taps available in many places and it is easy to get water to mix the chemical. That is why it must be mixed first and it is not always “ready to use”.
- Only supervisors mix chemicals and they can decide how strong or mild it must be.
- The strength of a cleaning chemical mixture is decided based on how much dirt is on the surface.
- There are, however, some chemicals that you do not mix with water. The label will tell you. These are used in their concentrated form which is called “used neat”.

Chemicals must be mixed in a container, but there are many different types and sizes of containers available.



**34 litre  
Mop System**



**6 Litre and  
12 litre buckets**



**10 litre  
Buddy Jug**

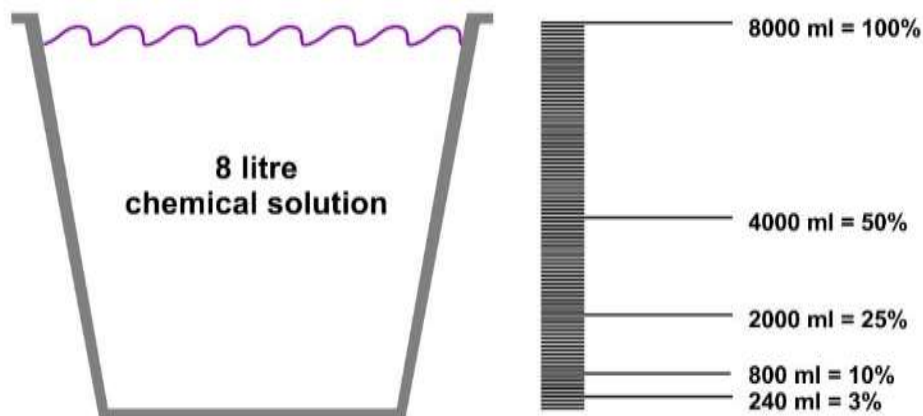


**600 millilitre  
Spray Bottle**

The amount of concentrated chemical and amount of water is called a **dilution ratio**. This must be decided by the supervisor and is calculated based on a percentage of the container capacity.

This means that if there must be a 3% mix, the container is measured for the amount of liquid it can contain and then only 3% of the size must be concentrated chemical.

*Example of a mixture at 3% of 8 litres.*



**Unless you are specially trained to mix chemicals, only the supervisor must do the mixing.**

### Correct Dilution Percentage

The type of cleaning needed is determined by the requirements of the building and the customer. Everyday cleaning is called **Maintenance Cleaning**.

Because it's done every day, this type of cleaning should be easy and lighter cleaning, wiping or light scrubbing, minimal chemical usage and weaker mixture as it is more frequent.

**Maintenance Cleaning - Dilution Ratio: 2% - 4%**

When there is more dirt that can be effectively cleaned with maintenance cleaning, **Intensive Cleaning** is needed. This type of cleaning is monthly or quarterly, heavier scrubbing, stronger chemical mixture.

**Intensive Cleaning - Dilution Ratio: 5% - 7%**

**It must be noted that the chemical dilution ratio should be up to the discretion of the supervisor or manager, but kept under 10% in general. Higher dilution rates can be utilized in certain cases where the dirt amount is excessive or another function of the chemical is needed.**



Most cleaning chemicals require diluting with water before use. The dilution is specific and calculated in order that:

- **The solution will be effective at lifting the dirt**
- **The strength of the solution is relevant to the amount of dirt present**
- **The chemical is not wasted**
- **The surface is not damaged by too much chemical**

The strength of a cleaning chemical is specific and needs to be calculated according to the task. This is called a **DILUTION RATIO**. This is usually calculated as a percentage of the container size. Chemicals are usually mixed in the container that will be used to apply them and there are many different sized containers. On the right hand side, you can see the guide for the correct percentage relevant to the cleaning task.

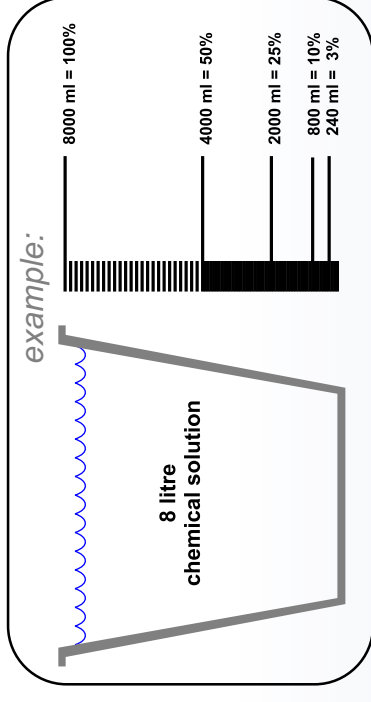
It is important to know what the capacity of the container is and choose the correct percentage to make the calculation. The volume of undiluted cleaning chemical will be a percentage of the total capacity of the container.

Once calculated, the chemical is added to the container first, then water is added up to the full capacity of the container. This produces a cleaning chemical solution that's ready to be used in a cleaning task.

**Make sure to use the correct sized container suitable for the cleaning task.**

If the container measurement is in **litres (l)** then convert the measurement to **millilitres (ml)** by multiplying by 1000.  
eg:  $1l \times 1000 = 1000ml$

All measurements should be measured correctly and we recommend that a measuring cup or jug be used. Please ask your sales representative for this.



**What is the correct mix for my cleaning task?**

- Maintenance Cleaning** 2% - 4%
- Intensive Cleaning** 5% - 7%
- General Foaming** 20% - 25%
- Wetrok Wetco foaming** 10%

**The millilitre values below are for undiluted chemical and must be mixed with water to the full capacity of the container stated.**

Average Dilution Ratio	% Percentage Dilution	600ml Spray Bottle	1 litre / 1000ml container	2 litre / 2000ml container	4 litre / 4000ml container	6 litre / 6000ml container	8 litre / 8000ml container	10 litre / 10 000ml container	12 litre / 12 000ml container	14 litre / 14 000ml container	15 litre / 15 000ml container	20 litre / 20 000ml container	25 litre / 25 000ml container
1:100	1%	6 ml	10 ml	20 ml	40 ml	60 ml	80 ml	100 ml	120 ml	140 ml	150 ml	200 ml	250 ml
1:50	2%	12 ml	20 ml	40 ml	80 ml	120 ml	160 ml	200 ml	240 ml	280 ml	300 ml	400 ml	500 ml
1:33	3%	18ml	30 ml	60 ml	120 ml	180 ml	240 ml	300 ml	360 ml	420 ml	450 ml	600 ml	750 ml
1:25	4%	24 ml	40 ml	80 ml	160 ml	240 ml	320 ml	400 ml	480 ml	560 ml	600 ml	800 ml	1000 ml
1:20	5%	30 ml	50 ml	100 ml	200 ml	300 ml	400 ml	500 ml	600 ml	700 ml	750 ml	1000 ml	1250 ml
1:16	6%	36 ml	60 ml	120 ml	240 ml	360 ml	480 ml	600 ml	720 ml	840 ml	900 ml	1200 ml	1500 ml
1:14	7%	42 ml	70 ml	140 ml	280 ml	420 ml	560 ml	700 ml	840 ml	980 ml	1050 ml	1400 ml	1750 ml
1:12	8%	48 ml	80 ml	160 ml	320 ml	480 ml	640 ml	800 ml	960 ml	1120 ml	1200 ml	1600 ml	2000 ml
1:11	9%	54 ml	90 ml	180 ml	360 ml	540 ml	720 ml	900 ml	1080 ml	1260 ml	1350 ml	1800 ml	2250 ml
1:10	10%	60 ml	100 ml	200 ml	400 ml	600 ml	800 ml	1000 ml	1200 ml	1400 ml	1500 ml	2000 ml	2500 ml
1:6	15%	90 ml	150 ml	300 ml	600 ml	900 ml	1200 ml	1500 ml	1800 ml	1800 ml	2250 ml	3000 ml	3750 ml
1:5	20%	120 ml	200 ml	400 ml	800 ml	1200 ml	1600 ml	2000 ml	2400 ml	2400 ml	3000 ml	4000 ml	5000 ml
1:4	25%	150 ml	250 ml	500 ml	1000 ml	1500 ml	2000 ml	2800 ml	3000 ml	3000 ml	3750 ml	5000 ml	6250 ml



## How to estimate a monthly usage budget - FORMULA

In order for you to manage cleaning chemical usage and work out a monthly budget, you have to consider the following points.

1. How large is your area that you are cleaning?
  - EG: Tiled Floor – 38 m<sup>2</sup> (Squared Meters)
2. How strong does your chemical mix need to be? What is the correct dilution ratio?
  - EG: Maintenance Cleaning – 3% dilution
3. How much chemical is needed to clean this area once?
  - How much does your chemical mixed liquid spread?
    - i. Usually, 1 Litre of cleaning chemical can spread over about 25m<sup>2</sup> of floor surface
  - Divide your total square meter measurement by the spread of 1 litre
    - i. EG: 38m<sup>2</sup> (size) ÷ 25m<sup>2</sup> spread = 1,5 Litres
    - ii. 1,5 Litres is the total amount of mixed liquid that you need to cover the whole floor area.
  - Your 1,5 Litres is mixed at a 3% ratio that means:
    - i. 45 ml chemical
    - ii. 1455 ml water
  - Answer:
    - i. You need a total of 45 ml undiluted chemical to clean the 38m<sup>2</sup> floor surface once.
4. What is the frequency of the floor cleaning?
  - a. How many times are you cleaning the floor? DAILY, WEEKLY, MONTHLY
  - b. EG: Twice daily  
MON – FRI 10 x per week  
40 x per month
5. Multiply The amount of chemical (for one clean) by the total number per month
  - a. 45ml x 40 (single clean) = 1800ml

The result here is that you need 1.8 Litres of undiluted chemical per month to clean the 38m<sup>2</sup> floor twice per day, Monday to Friday for an entire month.

This formula can be applied to all areas, all floor sizes and in fact, any cleaning activity.

# SAFE ON FOOD Surfaces



SANS 1828  
SANS 1853

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