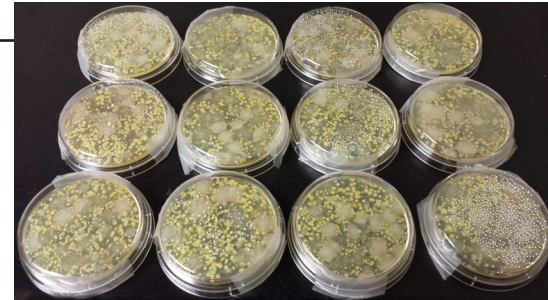




Cleaning cloths rapidly become contaminated.

Washing cleaning cloths in detergent and water removes only a fraction of the microbial contamination. Continued use of contaminated cleaning cloths may spread harmful disease causing bacteria.



PCS cleaning cloth decontamination process.

1. Wash cleaning cloths in a solution of 1 to 64 dilution of ECOgent General Purpose and Laundry Cleaner for two minutes and rinse with potable water.

- #5983-4 4 x 2 litre betex dispensing package with 4 microfibre cloths included.
- #5984-2 2 x 3.78 litre closed loop dispenser package
- #5984-4 4 x 3.78 litre open stock

2. Place cleaning cloths in boiling water for 15 minutes or soak cleaning cloths in a solution of 16 ml per litre of water of PCS Sodium Hypochlorite Disinfectant/Disinfectant Cleaner for 15 minutes.

- #5901-4 4 x 3.78 litre open stock
- #5902-2 2 x 3.78 litre closed loop dispenser package



This process was validated in a recent publication

Evaluation of two recommended disinfection methods for cleaning cloths used in food services of southern Brazil

Brazilian Journal of Microbiology 44, 3, 765-770 (2013)

Abstract

In the State of Rio Grande do Sul (RS), Southern Brazil, a good manufacturing practices regulation was published recommending two disinfection methods for cleaning cloths used in food services. The aim of the present study was to evaluate the efficacy of those methods. Cleaning cloths were sampled without prior notice at food services, on common working days. For the analyses, the cloths were divided in two sub-samples, being one of them microbiologically analyzed. The second sub-sample was further divided in two pieces and submitted to hand washing for two minutes. After that, one piece was boiled in water for 15 min and the other one was soaked in a 200 ppm sodium hypochlorite solution for 15 min. Both pieces of cloth were submitted to microbiological analyses. Cleaning cloths presented total aerobic mean counts of 6.9_6.7 log/cm². All cleaning cloths presented coliform contamination, and 40% demonstrated mean counts of 6.2_5.6 log/cm². Presumptive *S. aureus* mean counts of 5.5_4.9 log/cm² were found. No statistic correlation was observed among the number of meals served daily in the food services and the microbiological contamination levels. After washing and disinfection, microbiological counts were significantly ($p < 0.05$) reduced by both methods, achieving an approximately 5 log reduction. The reductions achieved by the sodium hypochlorite soaking method and the boiling method were not significantly different. Thus, it was possible to conclude that both recommended methods were suitable to disinfect cleaning cloths used in food services

