



Equipment Cleaning Guidelines

The following are general guidelines for cleaning SPG’s plastic, stainless steel, aluminum, powder coated, and zinc plated products.

Use warm soapy water with mild detergents for general cleaning. Stronger cleansers and disinfectants can be used as needed, at room temperature or cooler, per the information below:

SPG Material/ Finish	Cleanser/Disinfectant Active Ingredients			
	Isopropanol or Ethanol (Alcohol)	Hydrogen Peroxide	Quaternary Ammonium	Sodium Hypochlorite (Bleach)
Plastic	OK	OK	OK	OK
Stainless Steel	OK	OK	RT**	RT**
Aluminum	OK	OK	RT**	RT**
Powder Coating	OK	OK	OK	OK
Zinc Plating	OK	NR*	RT**	NR*

* Not recommended

** Requires application-specific testing. Use may result in discoloration of aluminum, or damage to passivation layer on stainless steel. Results will vary based on chemical, concentration level, and cleaning process.

For Information on Disinfectants and Procedures, Please Visit the EPA Website:

EPA Registered Disinfectants:

[CLICK HERE](#)

Pesticide Product & Label System:

[CLICK HERE](#)

Recommended Cleaning Procedures

- Provide PPE (gloves, masks, eye protection) for employees as required.
- Remove all food related products from surfaces before cleaning.
- USE a soft cloth, sponge, plastic scouring pad, or plastic brush for all cleaning. DO NOT use abrasive metal cleaning pads, wire brushes, or scrapers.
- Cleaning at room temperature is recommended, as is sufficient lighting and ventilation.
- For stainless steel surfaces; always scrub in the direction of the manufacturers’ polishing marks (visible grain).
- Increase frequency of cleaning and disinfecting of high-touch surfaces.
- Follow all guidance by public health authorities.

- 1- Pre-Clean – Wipe off loose debris, and pre clean soiled areas with plastic scouring pad or soft brush.
- 2- Clean – Clean all surfaces using warm soapy water, or an approved cleanser.
- 3- Rinse - Rinse surfaces with clean warm water.
- 4- Wipe/Dry - Wipe clean surfaces using a clean paper towel, or air dry.
- 5- Disinfect – Disinfect using an EPA-registered disinfectant, in accordance with the product label.
Note: The CDC recommends cleaning surfaces prior to using a disinfectant.
For an emerging viral pathogen; use a disinfectant with an EPA “emerging viral pathogen” claim.
- 6- Sanitize - Sanitize using EPA approved food contact sanitizer, in accordance with the product label.
- 7- Rinse/Wipe - Rinse or wipe surfaces with clean warm water.
- 8- Dry - Allow surfaces to air dry

Note: Some chemicals can cause discoloration or damage to surfaces, especially at high concentration levels. Be sure to adhere to all label directions. It is strongly recommended to conduct a test on a small area of the surfaces to be cleaned, to make sure that there is no adverse effect. SPG is not responsible for damage cause by cleaning, disinfection, or sanitizing.

