



**PROTOCOL FOR DISINFECTION  
OF VOLUMES AND SURFACES IN CONTACT WITH FOODSTUFFS  
PRODUCT : HYGIASEPTYL® FOOD SPRAY (HDA 120)  
(See technical and safety data sheets)**

Disinfection has to take place imperatively after careful cleaning of volumes to be treated.  
Switch the diffuseur on before leaving the room (diffusion without human presence).  
Wear a mask and eye protection when spraying with the flexible (Easysept, Technisept).  
See safety data sheet.

Places (Exemples)	Volume (exemples)	Diffusion time	Comments : diffusion time is only indicative and depends on the configuration of places (ex : presence or not of a air-conditioning system)
BREAKFAST ROOM	300 m <sup>3</sup>	30 minutes	After conventional cleaning and without human presence but before setting the tables. Wait 1 hour before reusing the premises. Wipe surfaces in contact with foodstuffs.
RESTAURANT	400 m <sup>3</sup>	40 minutes	After conventional cleaning and without human presence but before setting the tables. Wait 1 hour before reusing the premises. Wipe surfaces in contact with foodstuffs.
KITCHEN	400 m <sup>3</sup>	40 minutes	After conventional cleaning and without human presence but before setting the tables. Wait 1 hour before reusing the premises. Wipe surfaces in contact with foodstuffs.
PASTRY-MAKING LABORATORY	300 m <sup>3</sup>	30 minutes	After conventional cleaning and without human presence but before setting the tables. Wait 1 hour before reusing the premises. Wipe surfaces in contact with foodstuffs.
COOLERS	300 m <sup>3</sup>	30 minutes	After conventional cleaning and without human presence but before setting the tables. Wait 1 hour before reusing the premises. Wipe surfaces in contact with foodstuffs.
FRIDGES	200 m <sup>3</sup>	20 minutes	After conventional cleaning and without human presence but before setting the tables. Wait 1 hour before reusing the premises. Wipe surfaces in contact with foodstuffs.
REFRIGERATED VEHICLE	De 0 à 40 m <sup>3</sup>	4 minutes	After conventional cleaning and without human presence but before setting the tables. Wait 1 hour before reusing the premises. Wipe surfaces in contact with foodstuffs.