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ANTI BACTERIAL HAND WASH

PRODUCT DESCRIPTION

- Anti Bacterial Hand Wash is not classified as a Dangerous Good by the criteria of the ADG Code.
- Anti Bacterial Hand Wash is not classified as Hazardous according to ASCC Criteria.
- Anti Bacterial Hand Wash is a Semi-Clear, Fluorescent Pink liquid in colour.
- Anti Bacterial Hand Wash has a Fruitty fragrance.

TYPICAL USES

- For use in kitchens, washrooms & bathrooms as a general hand cleaner.
- This special formulation leaves a residue on your hands that can provide additional protection from germs and bacteria.
- It is suitable for keeping your hands clean and germ free in areas of food preparation.

PRODUCT HANDLING

- It is ready to use. No dilution required.
- Pour a small amount directly onto hands, massage into a rich lather and wash with water.

SAFETY PRECAUTIONS

- As in handling any chemical, avoid contact with eyes and prolong contact with skin.
- Keep locked up and out of reach of children.
- In case of accident or if you feel unwell seek medical advice immediately.
- Poison Information Centre: 131126.



Available in 5L, 20L & 25L.



CBC Cleaning Products Pty Ltd.

Serving the Hospitality Industry since 1987.

This Product Information Sheet has been compiled by CBC Cleaning Products Pty Ltd.

Further clarification regarding any aspect of this product should contact CBC Cleaning Products. While CBC Cleaning Products has taken all due care to include accurate and up-to-date information in this document, it does not provide any warranty as to accuracy or completeness. As far as lawfully possible, CBC Cleaning Products accepts no liability for injury, and damage or for any loss (including consequential loss) which may be suffered or incurred by any person as a consequence of their reliance on the information contained in this Product Information Sheet.

This product is safe to use in kitchens and food preparation places if instructions on Product Labels, Material Safety Data Sheets and Product Information Sheets are followed correctly.