



Evans Vanodine International plc

G L O B A L H Y G I E N E S O L U T I O N S

CLEAN FAST



MICROBIOLOGICAL PROFILE

CLEAN FAST MICROBIOLOGICAL PROFILE

INTRODUCTION

CLEAN FAST is a heavy-duty washroom and general bactericidal cleaner.

CLEAN FAST has been formulated to quickly remove lime-scale, body fat and stubborn soil from a variety of surfaces e.g. porcelain, chrome, stainless steel, ceramic and quarry tiles.

CLEAN FAST is ideal for cleaning washbasins, baths, toilets and shower cubicles, and is also suitable for use on swimming pool surrounds and changing room floors.

CLEAN FAST has been tested and shown to be effective against a range of disease-causing micro-organisms.

The European Standard test method EN 1276 was performed in the UKAS accredited Microbiology Laboratory (Testing No. 1108) of Evans Vanodine International Plc.

An independent laboratory performed the test with *Legionella pneumophila*.

PLEASE REFER TO PRODUCT LABEL FOR HOW TO USE AND FOR ALL RECOMMENDED USE DILUTION RATES

CONTENTS

PAGE

BACTERICIDAL ACTIVITY IN SUSPENSION

2

Enterococcus hirae

Escherichia coli

Pseudomonas aeruginosa

Staphylococcus aureus

Legionella pneumophila

A glossary of microbiological and chemical terms is available on request

CLEAN FAST MICROBIOLOGICAL PROFILE

Activity against bacteria in suspension using

EN 1276

BACTERIA	DISEASE / INFECTION	Bactericidal dilutions under simulated "dirty conditions"*
		CONTACT TIME
		5 minutes
<i>Enterococcus hirae</i>	Urinary tract infections	UNDILUTED
<i>Escherichia coli</i>	Food poisoning	UNDILUTED
<i>Pseudomonas aeruginosa</i>	Opportunistic pathogen, wound, burn infections	UNDILUTED
<i>Staphylococcus aureus</i>	Skin, bone and wound infections	UNDILUTED
<i>Legionella pneumophila</i>	Legionnaires disease	1:50**

*As defined in EN 1276

****CLEAN FAST is suitable for disinfecting shower heads only and should not be used in water systems for the control of Legionella.**

TEST METHOD REFERENCE

EN 1276

Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of bactericidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutional areas

Designed to test bactericidal products specifically for use in the Food and Catering Industry. It is carried out under "dirty" (representative of surfaces which are known to or may contain organic and/or inorganic materials) and "clean" (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Additional contact times were used as well as the obligatory test conditions.

Test Parameters: 5 minute contact time, 20°C, hard water, dirty conditions.
Bactericidal Criteria: ≥ 5 log reduction \equiv 99.999% reduction.