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CLEANING AND SANITATION PROCEDURES MANUAL

Includes

SDS AND HAZARD COMMUNICATION PROGRAM

**Using the products and procedures described in this manual
will help you meet or exceed the requirements of sanitation
As defined by federal, state and local sanitation authorities.**

**Developed by
The Procter and Gamble Company**

**If you have questions or comments
About our products or their uses,
Please call Procter and Gamble
toll-free at
1-800-332-7787 (RSVP)**

