

Safe & Efficient Cafeteria & Kitchen Cleaning

Equipment Needed

Broom Paper Towels
Mop Wet Floor Sign
Bucket Scraper
Rubber Gloves
Safety Glasses

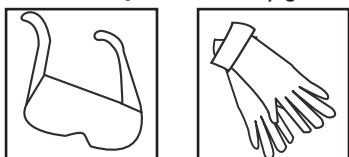


Chemicals Needed

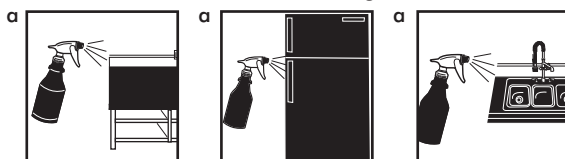
Ecolution Disinfectant Neutral Disinfectant Cleaner
Ecolution Neutral Floor Cleaner Neutral Cleaner

Procedure: Daily

Step 1: Personal Safety. Put on safety glasses and gloves



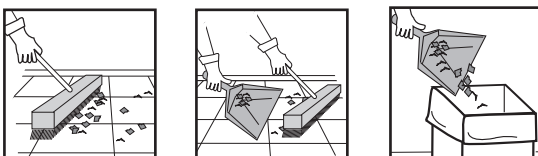
Step 2: Spray Ecolution Disinfectant on and under all surfaces (a) (tables, refrigerator, sink & countertops) which needs a contact time of 10 minutes to kill germs & bacteria.



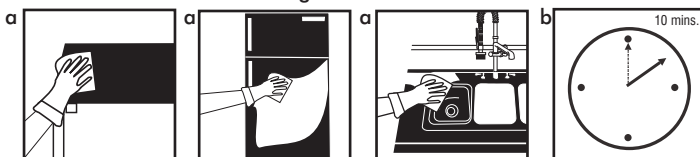
Step 3: Scrape floor.



Step 4: Sweep floors.



Step 5: Wipe off Ecolution Disinfectant all surfaces (a) (tables, refrigerator, sink & countertops) which needs a contact time of 10 minutes to kill germs & bacteria.



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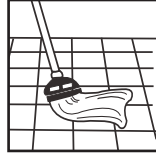
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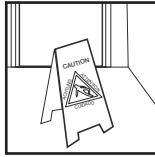
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Step 6: Clean floors. Mop with **Ecolution Neutral Floor Cleaner** solution, wring mop out completely and use it to dry floor.



Step 7. Place a wet floor sign if applicable.



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