

FLOOR MATS

Tools Needed

- Properly Equipped 3 Lever Unit
- Deck Brush

Products Needed

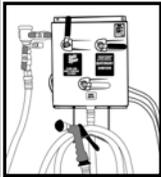
Spic and Span®
Floor Cleaner

Clean Quick®
Liquid Quaternary
Sanitizer



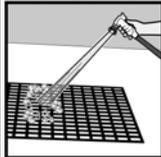
FREQUENCY OF CLEANING: Weekly or as needed at the end of the day during regular clean up.

SPECIAL DIRECTIONS FOR THIS TASK: If sensitivity to cleaning solutions is a concern, wear disposable gloves.



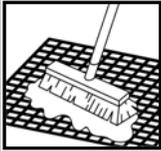
STEP 1

- Turn on the wash side of the 3-lever and make sure all other levers are in the off position.



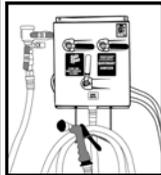
STEP 2

- Spray the Floor Mats with Wash Solution from the 3 Lever Unit



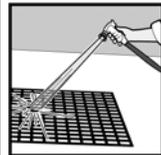
STEP 3

- Scrub floor mats with deck brush and floor cleaner.



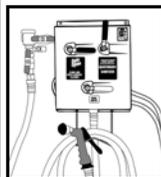
STEP 4

- Turn off the wash solution on the 3-lever Dilution Center.
- Turn on the rinse solution on the 3-lever Dilution Center.



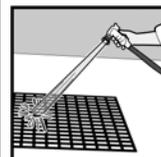
STEP 5

- Spray the Floor Mats with Rinse Water from the 3 Lever Unit
- Make sure to rinse thoroughly.



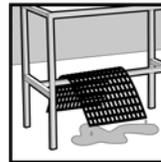
STEP 6

- Turn off the rinse solution on the 3-lever Dilution Center.
- Turn on the sanitize solution on the 3-lever Dilution Center.



STEP 7

- Spray the Floor Mats with Sanitizer Solution from the 3 Lever Unit.



STEP 8

- Hang Floor Mats over bottom railing of meat cutting table to allow floor and mat to air dry.



STEP 9

- If used, remove and discard disposable gloves.
- Wash hands before returning to service area.