



COMMERCIAL KITCHEN B&H SAFETY FLOORING CLEANING PROCEDURES

The following procedures are general in nature and are not the only methods that can be utilized. The end user may employ any methods they chose to clean the floor that they feel necessary so long as the floor is cleaned and the surface is not damaged.

A. NIGHTLY CLEANING PROCEDURES:

1. Sweep or remove large food particles using a broom.
2. Mop on or spray on a good commercial degreaser such as Commercial Kitchen 2000, over the entire floor surface. Ensure that the proper mixed solution is obtained for the degreaser being utilized. Do not pre-wet floor. (If the floor surface is too large, the cleaning procedure can be accomplished utilizing smaller footprints of the entire floor surface to allow for a more concentrated cleaning). (A cotton mop is not recommended for mopping. Use only a good 100% rayon or rayon blended mop).
3. Agitate or scrub the degreaser onto the floor surface using a good deck brush. Additional scrubbing may be required in the heavier soiled areas such as: food prep and fryer areas.
4. Allow the degreaser to WORK. Allowing the degreaser to set on the floor surface is vital. The degreaser can only breakdown the grease deposits if allowed to work (set) on the floor surface for 5 to 7 minutes.
5. Rinse the floor surface with just enough water so that a floor squeegee can be used. Squeegee the contaminated/dirty water to the floor drains. Additional rinse water may be used as necessary. (A black or red neoprene or black foam squeegee is not recommended. Neoprene or black foam will become grease soaked and the animal fats will breakdown the neoprene rubber quickly. A flexible vinyl or solid flexible rubber squeegee is highly recommended. If a neoprene squeegee is necessary, soak the squeegee in a solution of commercial degreaser nightly to loosen the grease deposits on the squeegee).
6. In lieu of a floor squeegee, a wet vacuum may be utilized to remove contaminated/dirty water.

High pressure wash equipment can be utilized as well as steam cleaning equipment to clean the floor surface. High pressure should not exceed 1800 PSI. Steam cleaner should not exceed 250 degrees Fahrenheit

B. PERIODIC FLOOR CLEANING PROCEDURES:

The following procedures may be necessary if the floor surface has not been cleaned and maintained properly on a regular basis or if the floor becomes excessively soiled.

1. Sweep or remove large food particles using a broom.
2. Mop on or spray on a good commercial degreaser such as Commercial Kitchen 2000, over the entire floor surface. Ensure that the proper solution is obtained for the degreaser being utilized. Do not pre-wet floor. (If the floor surface is too large, the cleaning procedure can be accomplished utilizing smaller footprints of the entire floor surface to allow for a more concentrated cleaning). (A cotton mop is not recommended for mopping. Use only a good 100% rayon or rayon blended mop).
3. Use a power scrubber with a cleaning brush attached or with a cleaning pad, and thoroughly scrub the entire floor surface. Concentrate on the heaviest soiled areas first before completing the rest of the floor surface. (The maximum allowable RPM of floor scrubber is 800. If a multiple speed scrubber is used, use lowest setting). Use a deck brush for areas that the floor scrubber cannot reach.
4. Allow the degreaser to WORK. Allowing the degreaser to set on the floor surface is vital. The degreaser can only breakdown the grease deposits if allowed to work (set) on the floor surface for 5 to 7 minutes.
5. Rinse the floor surface with just enough water so that a floor squeegee can be used. Do not flood the floor. Squeegee the contaminated/dirty water to the floor drains. Additional rinse water may be used as necessary. (A black neoprene or black foam squeegee is not recommended. Neoprene or black foam will become grease soaked and the animal fats will breakdown the neoprene rubber quickly. A flexible vinyl or solid flexible rubber squeegee is highly recommended. If a neoprene squeegee is necessary, soak the squeegee in a solution of commercial degreaser nightly to loosen the grease deposits on the squeegee).
6. In lieu of a floor squeegee, a wet vacuum may be utilized to remove contaminated/dirty water.

C. RECOMMENDED CLEANING SUPPLIES:

1. Heavy duty deck brush with nylon bristles
2. Good commercial degreaser such as Commercial Kitchen 2000
3. Rayon or Rayon blend mop heads. (Always wash mop heads prior to first use to remove lint)
4. Mop Bucket with mechanical hand wringer
5. Commercial squeegee (A black or red sponge neoprene type squeegee is not recommended as it tends to soak up grease and will deteriorate quickly with use).

The following suggestions are offered as additional steps to help you keep and maintain a vital cleaning program:

1. As mentioned above, a black or red neoprene squeegee will absorb and hold oils and grease. Using this type of squeegee after cleaning your floor will just apply a film of grease back onto the floor that you just cleaned. Simple test if you are currently using this type of squeegee – Hold the squeegee by the handle, and using two fingers, firmly squeeze the sponged portion of the squeegee. If oil and grease is easily pushed out of the sponge, it is very likely that when you use this squeegee on the floor, the same action will occur. A solid vinyl or rubber squeegee will not absorb the grease or oils. And because they do not absorb the grease and oil, they will outlast and outperform the neoprene types saving you money on the long run.
2. Typically a deck brush is used to clean most kitchen floors. But like the squeegee, they will collect and hold food particles, grease and oils. After repeated use, they become so clogged and dirty, that they also contribute to soiling your clean floor. To keep your deck brush looking like for each cleaning, store your deck brush in a mop bucket of clean floor degreaser solution after each use. The degreaser will clean and maintain your deck brush head and will ensure it is clean and ready to use to clean your floor. The deck brush bristles will remain clean and like new and the brush will last longer before requiring replacement.
3. Typically any degreaser left in mop buckets after the floor cleaning process is completed gets dumped into the mop sink. Instead of dumping this degreaser solution nightly into the mop sink, pick a different floor drain each night and pour the leftover solution into that drain. The degreaser will act as a drain cleaner, helping to maintain your floor drains on a regular basis.
4. In heavy stubborn stained areas of your kitchen, use the Commercial Kitchen 2000 at 100% strength in a spray bottle and spray directly onto the stain. Deck brush as normal and allow to set for 10 minutes. Rinse and squeegee clean. If stain has not been removed completely, repeat this procedure until stain has been removed.

Call B & H Commercial Services at 919-852-5279 if you have specific floor cleaning issues that you can not resolve and we will be glad to assist you.

Commercial Kitchen 2000[®]

HEAVY DUTY FLOOR CLEANER



Quick and easy application! Simply spray on and agitate.



Commercial Kitchen 2000 is an industrial strength formulation specifically designed to tackle the toughest cleaning jobs.

Works Quickly!

Simply spray on, agitate, rinse and squeegee.

Commercial Kitchen 2000 is fast-acting, containing a unique nonionic surfactant blend to provide safe wetting and rapid penetration for quick removal of the toughest soil and grime.

Easy to apply:

Apply with preset sprayer. Allow **Commercial Kitchen 2000** to dwell 5 to 7 minutes. Stubborn areas may require brush agitation. Rinse with hot or cold water.

Use on a Variety of Surfaces:

Commercial Kitchen 2000 performs in a variety of industrial applications. Use it to clean concrete floors, quarry tile, exhaust hoods, stainless steel, industrial walls, removal of carbon black and most heavy soil conditions.

Safe to the Environment:

Commercial Kitchen 2000 does not contain phosphates and is formulated with biodegradable surfactants.



Use Commercial Kitchen 2000 To Clean...

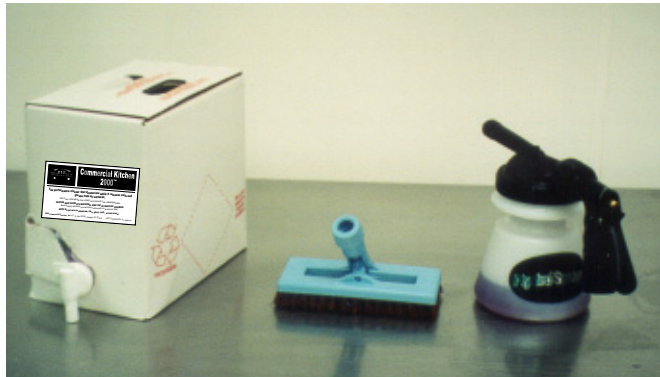
brick
exhaust hoods
brass
ceramics
plastics
conveyor systems
machinery
stainless steel
quarry tile floors
rubber floors
vinyl floors
concrete floors
porcelain
copper



IMPORTANT: READ ENTIRE LABEL BEFORE USING

Directions for Use:

1. **Commercial Kitchen 2000** should be applied with Preset sprayer. Fill sprayer bowl with **Commercial Kitchen 2000**, attach to water source and spray soiled surfaces. Allow **Commercial Kitchen 2000** to dwell for 5-7 minutes. Stubborn areas may require brush agitation.
2. Rinse **Commercial Kitchen 2000** with hot or cold water. Repeat if necessary.
3. Sprayer gun is preset for dilution 1:20 (6oz./gal.)



STARTER KIT

For Industrial and Institutional Use Only



B&H Commercial Services, Inc.
873 Perry Road • Apex, NC 27502
Office (919) 852-5279 • Fax (919) 367-8408
Toll Free (877) 852-5279

Specification Data:

Total Active Ingredients – 20% min.
pH (Concentrate) – 12-13
Specific Gravity – 1.05
Density – 8.7 lbs./gal.
Viscosity – water thin
Cloud Point – 130°F min.
Solvents – none
Free Oil – none
Flash Point – none

STORAGE –

- a. Shelf – one year minimum
 - b. Freeze/Thaw – freezes and thaws with complete clarity
- Rinsability – Rinses completely with hot or cold water.

Biodegradable
Phosphate Free
Butyl and Solvent Free

Be sure to read all directions, precautionary and first aid statements on product labels before use of this or any Commercial Kitchen 2000 product. Material safety data sheets for all Commercial Kitchen 2000 products.

Packaging: Commercial Kitchen 2000 is packaged in 2.5 gallon bag in box. 2 per case and 1-2.5 gal. with 1 starter kit, 1-sprayer gun and 1 brush. Handle not included.

Guarantee: Commercial Kitchen 2000 modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture. Use product as directed and read all pre-cautionary statements.

NOTE: Do not use on aluminum, zinc, glass, cork, or bare wood.

www.safefloor.com

©COMMERCIAL KITCHEN 2000

Distributed by: