



Open for service

Cleaning, Disinfection and Hygiene within food service

The extremely high demands of the food industry are increasing further to manage the re-opening of food and drink outlets.

Reassessing your cleaning methods, processes and products in relation to hygiene and food safety in restaurants, kitchens and catering facilities is paramount to assuring your customers the food and premises are hygienically clean.

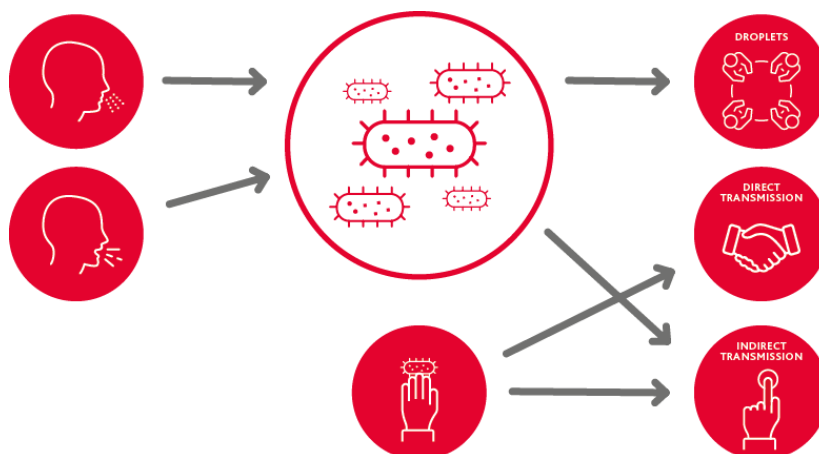
Placing special attention on frequently touched areas not only reduces transmission risks but additionally gives a visual assurance to your customers.

At Vileda Professional we have created this PDF to support the process. If you would like further information contact your Vileda Professional representative to arrange a site visit.

Why infection prevention is not just for healthcare

Infection prevention looks at 'all activities aimed at breaking the infection chain' and is mandatory in all healthcare sites. This same focus is relevant to the cleaning process in all sites to protect everyone who enters the building.

Germs do not move themselves. They depend on indirect transmission (people touching surfaces), direct transmission (people coming into contact with each other or animals) and other transmission routes like coughs, sneezes or food.



Working hygienically in all sectors has increased in recent years. However now is the time to refresh the cleaning frequency, protocols, equipment and personal hygiene measures (e.g. washing hands) to significantly reduce the risk of transmission in your site.

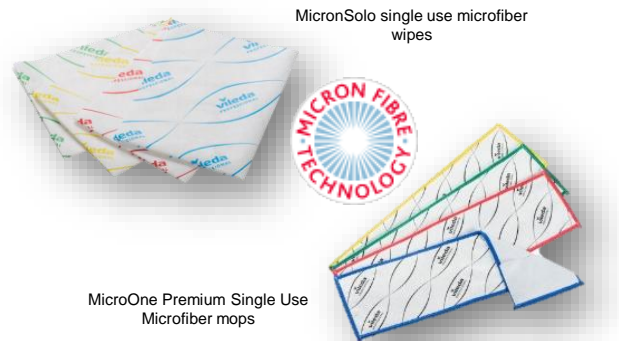
Single Use microfiber products v durables

In terms of hygiene, using a quality single use microfiber cleaning product is the best option as up to 99.99% of bacteria is removed in the cleaning process and the mop/cloth is then disposed of. Cross contamination risks due to laundry logistics are excluded.

Durable products, even if used one mop/cloth per room/task are not as hygienic as they require extra handling (storage after use, laundry, process). If these processes are not managed well hygiene levels can be affected.

Outside of hygiene other factors can also affect the choice including:

- Practicalities of your site: Do you have access to laundry
- Costs: in some situations single use can save costs
- Type of dirt that needs to be removed. Some dirt is difficult to remove from cleaning products by washing reducing lifetime
- Who is using the system, single use systems are easier and require no or less training

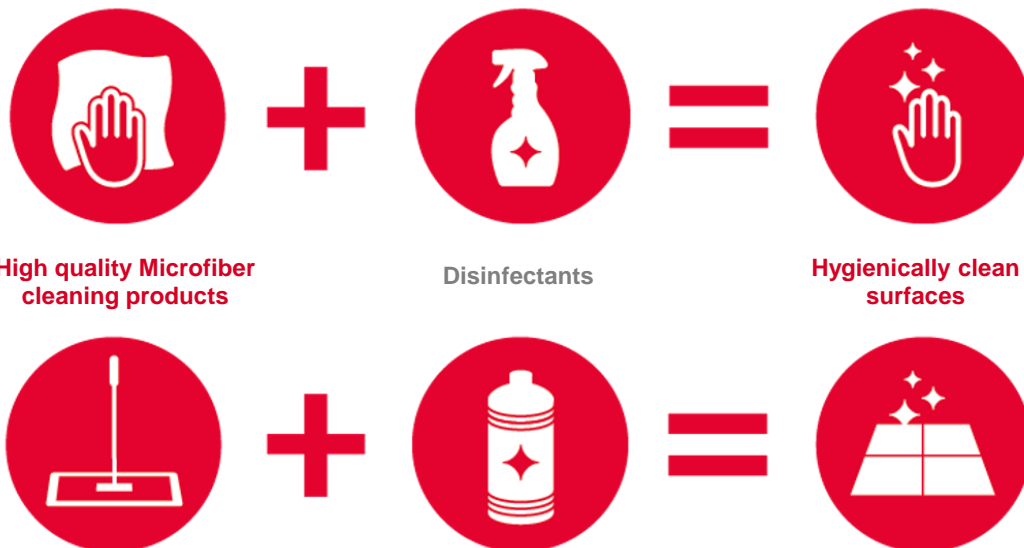


When you assess your site and processes, it helps to understand your overall objective in terms of hygiene levels. Vileda Professionals trained experts can consult in this process.

No proper disinfection without cleaning

All surfaces have millions of microorganisms on them, some are good and others are bad for you. In the majority of circumstances, normal cleaning methods remove them from surfaces.

It is important to understand that correct disinfection without cleaning is not always possible. Not properly cleaning before disinfecting *can* result in a bad disinfection result. The quality of the cleaning products and ensuring all cleaners work according to the cleaning plans and protocols in a professional and consequent way brings the highest results.



Many Vileda Professional mops and cloths are externally certified to remove up to 99.99% of bacteria. When used with disinfection chemicals you double your protection as you combine optimal removal and disinfection action in one efficient process.

For more information on virus and infection prevention, ask for the full Vileda Professional webinar

Benefits of colour coded cleaning products

Colour coding cleaning is the process of assigning colours to almost all cleaning products and their areas of use within a site. Apart from area allocation and if allowed by the governmental guidelines you also have the option to give the colours other meanings, as you decide.

Implementing colour coding simplifies training, provides supervisor/client oversight, bridges language barriers and proven to reduce cross contamination. Examples include

BLUE Low risk areas such as lobbies, receptions	RED Toilets, urinals, shower rooms and bathrooms	GREEN General food and bar use, including dining areas	YELLOW Disinfection applications
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As no internationally recognised standards exist and colours can change between sectors, the key is that all staff understand the policy used in your site.

Quality you can trust

As a family owned and responsible supplier, quality and performance claims are essential to us. We offer reliable solutions for clean and safe facilities.

To guarantee this, we regularly subject our production plants and products to external certifications from respected research institutes like the Hohenstein Institute and the BMA Labor.

Examples include:

- MicroOne Premium Mops: BMA 99,99% Bacteria Removal: *Pseudomonas Aeruginosa*
- MicronSolo Wipes: BMA 99,99% Bacteria Removal: *Pseudomonas Aeruginosa*
- Nordic Swan
- ISO Certified Production plants
- PSV recycling certification

The consistent high quality of Vileda Professionals products offer you solutions you can trust.



Frequently touched areas

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Alongside general cleaning processes special attention should be placed on the most frequently touched areas. To reduce the risk of transmission these surfaces should be cleaned more frequently.

Without being able to cover all contact points the most common are:

Fast food outlets

- Menus and holders
- Condiments (salt, pepper, ketchup)
- Food trays
- Counters (bar, entrance, etc.)
- Tables and chairs
- Payment/card reader
- Touch Screens/POS screens
- Coffee & drinks machines



Restaurants

- Menus and holders
- Condiments (salt, pepper, ketchup)
- Food trays
- Counters (bar, entrance, etc.)
- Tables and chairs
- Payment/card reader
- Touch Screens/POS screens
- Coffee & drinks machines



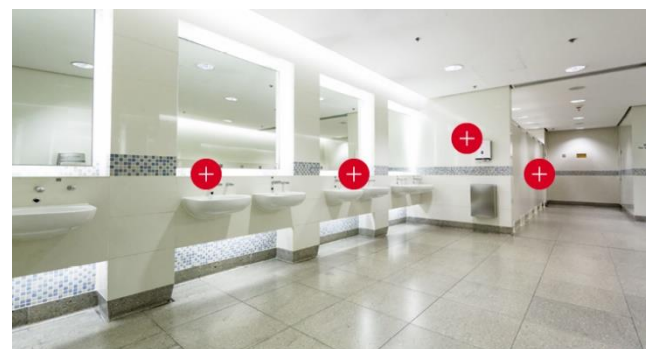
Kitchens

- Handles and door locks
- Push buttons for operating equipment (ovens etc.)
- Dispenser handles and plates (i.e. drinks machines)
- Taps, sink, handwashing areas
- Hand towel dispensers
- Refrigerator/Freezer handles and drawers
- Cooking utensils and equipment (e.g. knives, chopping boards)
- Order machines, Ice scoops, service bells



Public washrooms

- Handles and door locks
- Toilet push plates & handrails
- Sink taps
- Soap & tissue dispensers (if not touchless)
- Hand Dryer (if not touchless)
- Feminine hygiene depositories
- Baby changing stations



Recommended solutions

Cleaning, Disinfection and Hygiene within food service

Vileda Professional has a comprehensive range of solutions for use with all cleaning methods and available in durable and single use formats. By choosing the correct system for your requirements you can achieve better performance, ergonomics and lower your overall total cost-in-use.

SprayPro



Professional, ready-to-use spray floor cleaning. Just fill the handle with water and you have everything you need to clean hard flooring and staircases in one easy-to-use unit.

- Compatible with all Vileda Professional frames
- Easy to store
- No training required

UltraSpeed Mini



Designed for the requirements of small area cleaning, UltraSpeed Mini combines the ergonomic, performance and hygiene benefits of the larger UltraSpeed Pro range into a small, compact system

- Compact 10 litre bucket with a 30cm flat mop frame
- Twice as fast as socket mopping (up to 20 m²)
- Faster removal of stubborn dirt
- Floors dry faster
- Works on floors and walls

Breazy



Breazy is our semi-disposable wipe with a unique wave structure for excellent particle pick-up capabilities

- Contains microfibres for good cleaning performance
- 99.9% bacteria and germs removal certified by independent institute
- Good and efficient absorbency for everyday use
- Very high volume touch
- Superior dirt storage capacity due to patented 3D structure



MicroTuff Easy



MicroTuff Easy is our semi-disposable microfiber wipe that comes in a handy dispenser box and highly fits all cleaning purposes

- Made from extra-fine microfibres for very high cleaning performance
- Efficient removal even of fatty dirt
- Good absorbency for everyday use
- Good volume touch