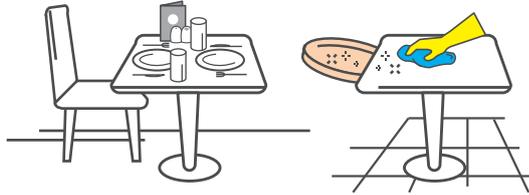




ProTables & Chairs Cleaning

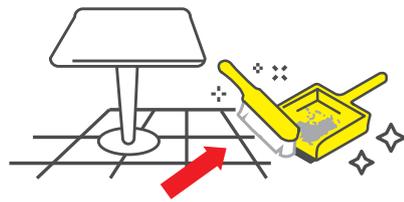
Best practice guide

1



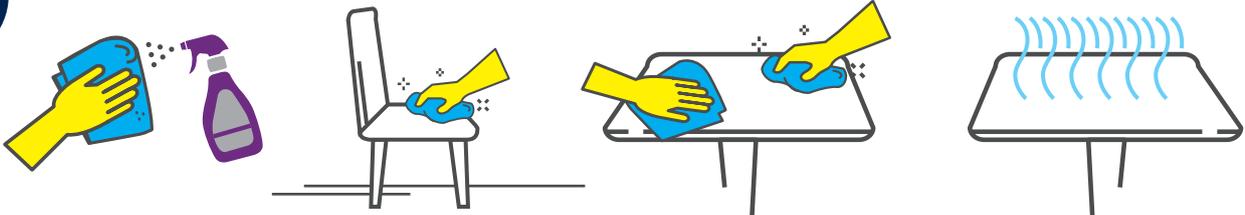
Clear the table of all cutlery, crockery, condiments and menus. Remove all loose debris from the table and chairs.

2



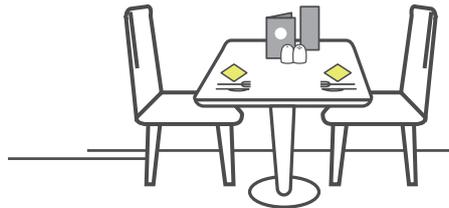
Remove all debris under the table using a dustpan and brush.

3



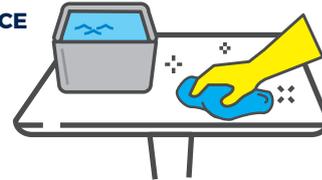
Spray Cif 2in1 Kitchen Cleaner Disinfectant onto the surface, or onto a clean cloth if there is a risk of harm to people nearby. Pay particular attention to the edges and corners. Leave for 5 minutes. Wipe clean with a damp cloth and allow to air dry.

4



Fill and wipe down condiments and reset the table. If using tablecloths, ensure they are clean and free from stains.

END OF SERVICE
CLEAN



EVENING

Using a sanitiser on the tables throughout the day may cause build-up and tables become sticky over time. To avoid this, ensure all tables are rinsed off with warm water and a clean cloth or paper towel before closing every night.

PRODUCTS



CIF 2IN1 KITCHEN
CLEANER DISINFECTANT

EQUIPMENT



CHECKED CLEANING CLOTH



CHECKED PAPER TOWEL



CHECKED DUSTPAN & BRUSH

SAFETY



CHECKED GLOVES



ProTip

Sticky tables? Clean them with a window cleaning product a couple of times per day, and the stickiness caused by the disinfectant is gone. Then you can keep cleaning with a disinfectant between guests, to keep it hygienically clean.

