



BACK TO THE KITCHEN. BACK TO CLEAN.

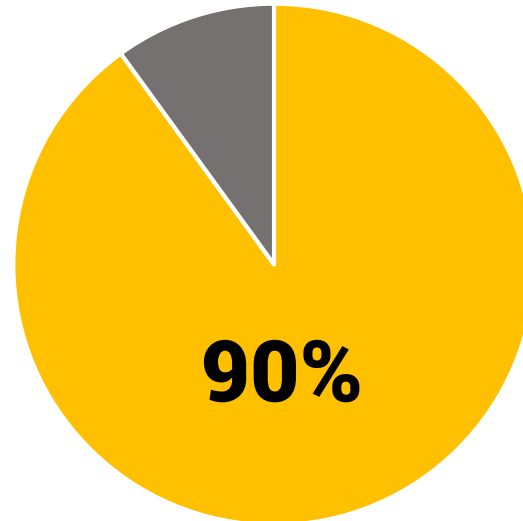
Cleaning Process & Product Recommendations



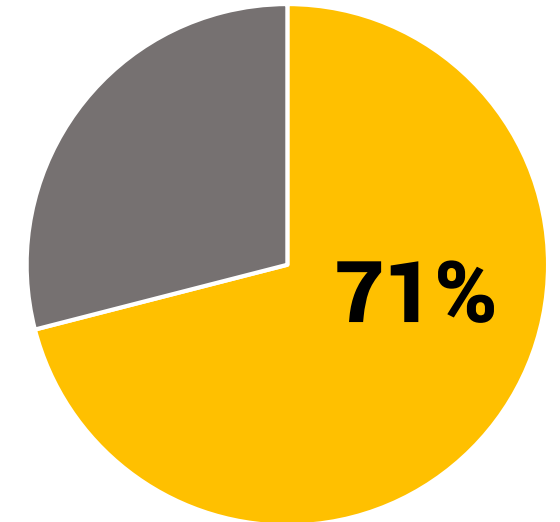
EXPECTED SHIFTS IN FOODSERVICE

Experts predict that the COVID-19 pandemic will have far-reaching implications on consumer preferences and requirements.

90% of restaurant patrons indicate their **perception of hygiene practices** influences their decision to patronize¹



71% of restaurant patrons absolutely require **regular and visible wiping down** of tables, kiosks, and other items people touch²



As a result, it is more important than ever before to strive for a new level of cleanliness to keep employees, patrons, and guests safe.

¹ "COVID-19: The Evolution from 'Jan -San' to 'Hygiene' is Now Complete", Baird, April 2020.

² "Datassential Webinar, April 10.



COMMITTED TO CLEANLINESS

Cleaning frequently with industry-leading products will help facilities keep patrons safe and minimize the spread of illness.

DURABLE, LONG-LASTING PRODUCTS



All products are built and tested to withstand use in the most abusive commercial environments. RCP solutions have proven to outperform and outlast the competition.

BREADTH OF LINE



With a breadth of products ranging from microfiber cleaning to touch-free washroom faucets and soap dispensers to hands-free waste containers, RCP has the solutions to help facilities re-open, post COVID-19.

BEST-IN-CLASS MICROFIBER



HYGEN™ and Light Commercial Microfiber cloths and mop pads remove 99.9% of microbes with water alone*, that may not be killed by disinfectants.

*Based on third-part testing on VCT surface with water only. Tested Virus: Feline Calicivirus. Tested Bacteria: Clostridioides difficile (C.Diff), Methicillin-resistant Staphylococcus aureus (MRSA), Pseudomonas aeruginosa. Not tested on COVID-19



CLEANING BEST PRACTICES

As consumer expectations of cleanliness and hygiene rise, facilities need to ensure that they have an established cleaning processes that includes regularly cleaning high-touch areas. Below are best practices that are used today by hospitals.

1

Clean systematically, either clockwise or counterclockwise

No surface is skipped, process saves time and is more ergonomic.

2

Go from clean to dirty.

Reduces the likelihood of spreading infection and contaminants.

3

Clean from top to bottom.

Any dust/ debris dislodged from top surface naturally falls to the lower surfaces.

4

Wipe in one direction (unidirectional wiping)

Circular wiping re-contaminates areas, and it ensures solution is applied to whole surface.

BACK TO CLEAN



CLEANING BEST PRACTICES

The eight-sided fold methodology for microfiber cloths helps maximize the use of the cloth while reducing the risk of cross-contamination during the cleaning process.



1 BEGIN with open, clean Microfiber cloth



2 FOLD Microfiber cloth in half



3 FOLD Microfiber cloth in quarters



4 CLEAN surfaces with two exposed sides of cloth



5 OPEN Microfiber cloth once to change sides



6 REFOLD to expose two fresh cleaning sides



7 OPEN cloth fully once four sides have been used




8 REPEAT steps 2 through 7 to use all eight sides

TIP  Always track sides being used to prevent cross-contamination

When mopping a floor, the 'figure-8' motion is recommended to prevent cross-contamination.

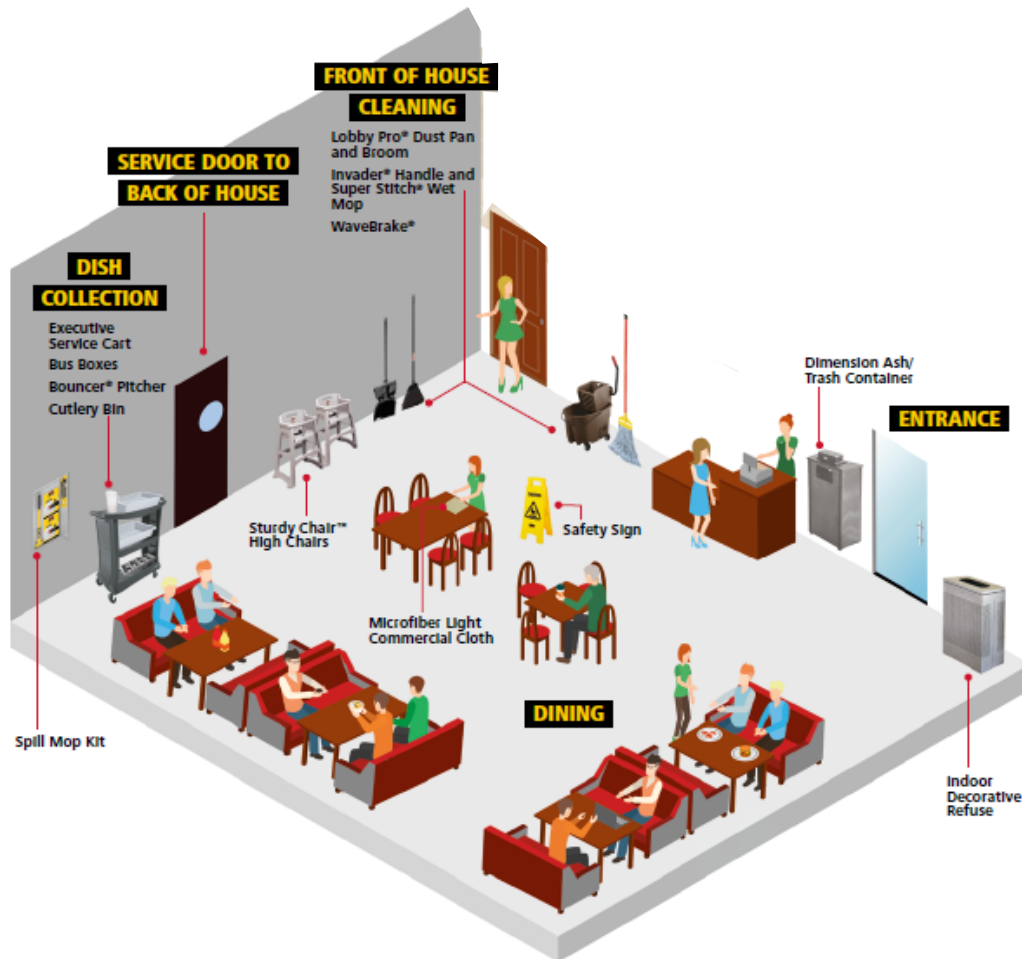


TIP  Change the mop after each shift or in high contamination areas such as restrooms to avoid cross-contamination

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FRONT OF HOUSE CLEANING PROCESS



DISINFECT ENTRANCE

- Regularly disinfect all high-touch entrance areas with a spray bottle of disinfectant and a damp microfiber cloth or disposable microfiber wipe, including door knobs, push plates and railings.
- Wipe and polish all metal fixtures with **blue** glass cloth.
- Ensure hand sanitizer station is available and refill as needed.



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DISINFECT HOSTESS STATION

- Regularly disinfect all high-touch areas with a spray bottle of disinfectant and a damp microfiber cloth, including countertop.
- Wipe and polish any metal fixtures with **blue** glass cloth.
- Disinfect point-of-sale devices, including all touch screens and pagers.
- Disinfect each individual menu using a disposable microfiber wipe.
- Ensure hand sanitizer station is available and refill as needed.



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SANITIZE BAR/LOUNGE

- Remove visible soil, spills and crumbs using a microfiber cloth and water with detergent.
- Rinse the surface with clean water to remove any detergent.
- Use a spray bottle of sanitizer and a damp microfiber cloth or disposable microfiber wipe to sanitize the surface. Let air dry.
- Wipe and polish all metal fixtures with **blue** glass cloth.
- Ensure hand sanitizer station is available and refill as needed in lounge area.



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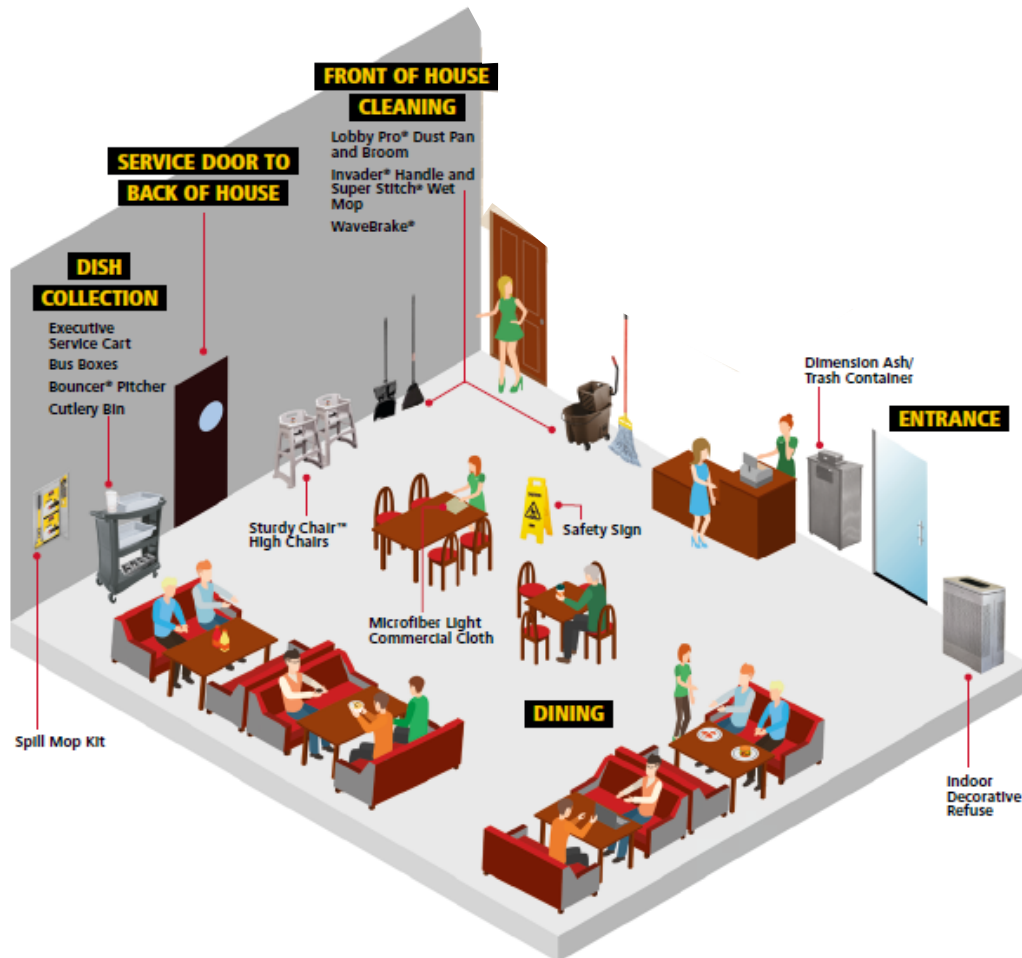


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FRONT OF HOUSE CLEANING PROCESS



SANITIZE DINING ROOM AND BAR TABLES

- Remove all items (salt and pepper shakers, napkin dispensers, condiment containers, etc.) from the table in order to fully clean the entire surface.
- Remove visible soil, spills and crumbs using a microfiber cloth and water with detergent.
- Rinse the surface with clean water to remove any detergent.
- Use a spray bottle of sanitizer and a damp microfiber cloth or disposable microfiber wipe to sanitize the surface. Let air dry.
- Sanitize all tables at the start of the day, in between each group of patrons and again at the end of the day.
- Ensure any benches, chairs and high chairs are sanitized, paying special attention to high-touch areas like arm rests.



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DUST MOP AND WET MOP THE FLOOR

- Regularly use a Lobby Pro® broom and dustpan to sweep up messes as needed throughout shifts.
- Check the floor for debris and use a scraper if needed before beginning.
- Use microfiber 18" dust pad and begin dust mopping from the entrance door working backwards. If a dust mop is not available, use a broom.
- Place wet floor sign on the ground to alert patrons and staff of wet floor to help prevent slips and falls.
- Use sterile, disposable wet mop or freshly machine-laundered wet mop. Fill the mop bucket with diluted floor cleaning solution as recommended per chemical-specified guidelines.
- Use a "Figure 8" motion to prevent cross-contamination and keep track of dirty and already cleaned surfaces.
- Change the mop after each shift.



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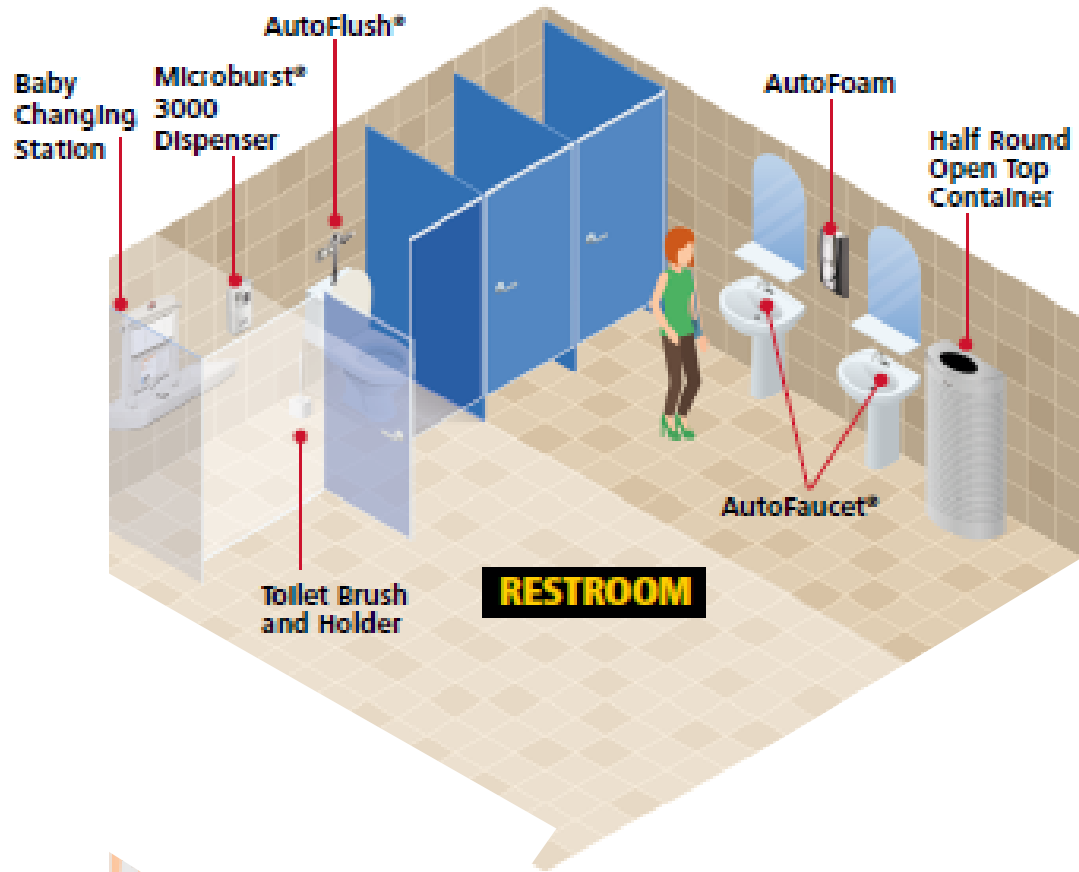


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RESTROOM CLEANING PROCESS



DISINFECT SINK AND COUNTER

- Use damp **green** microfiber cloth for general cleaning, and a damp **blue** microfiber glass cleaning cloth for bright surfaces.
- Wipe the bowl and top of the sink, as well as the counter front with the **green** cloth.
- Wipe and polish all metal fixtures and faucet handles with **blue** glass cloth.
- Clean the piping and all the exposed surfaces of the entire unit.



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CLEAN MIRRORS

- Use damp **blue** microfiber glass cleaning cloth.
- Lightly wet cloth with water and clean mirror from top to bottom.
- Remove fingerprints, splash marks and smudges as needed.



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DISINFECT TOILET

- Pour a small quantity of bowl cleaner in the toilet bowl water of each toilet.
- Use bowl brush and caddy dipped into the bowl water, now mixed with bowl cleaner, and move it around all inside surfaces of the bowl including under the rim of the bowl, allowing to stand for proper dwell time.
- Clean and polish the piping, flush handle, bowl and seat with a **yellow** microfiber bathroom cloth.



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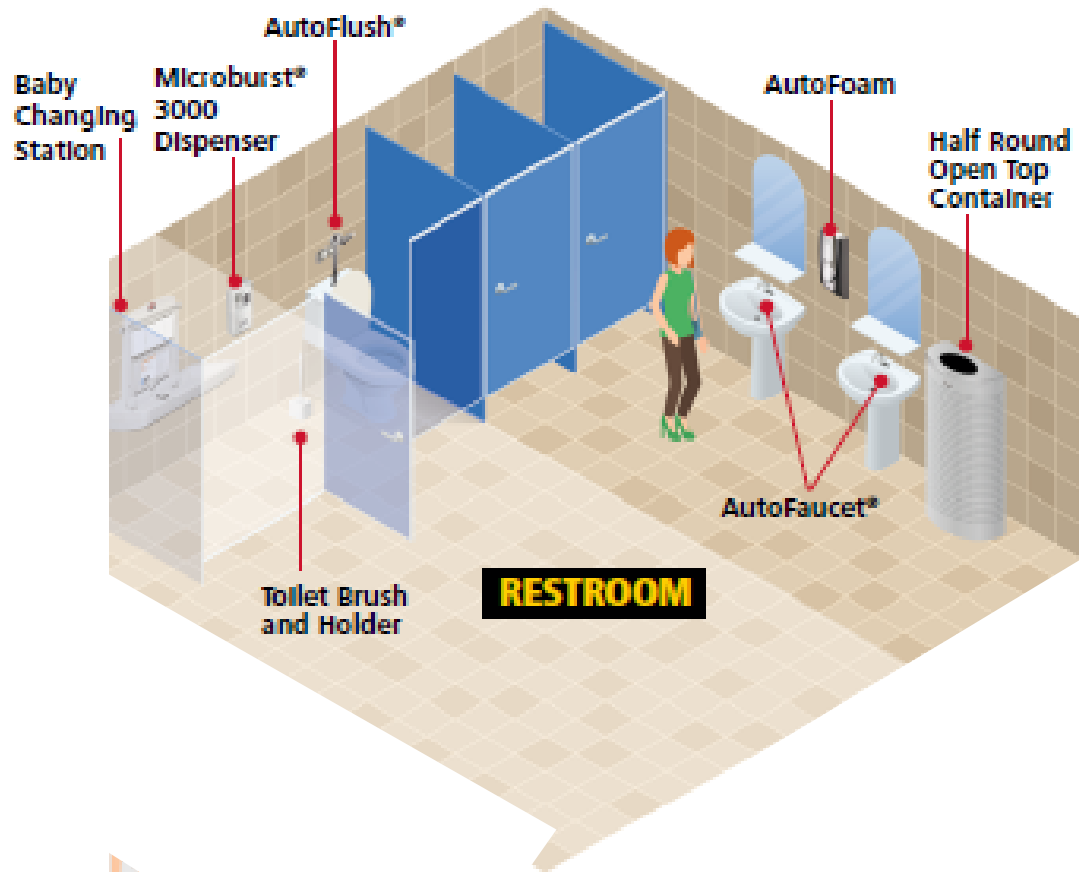


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RESTROOM CLEANING PROCESS



RESTOCK SUPPLIES AND WASTE DISPOSAL

- Restock supplies at hand sink including soap and sanitizer.
- Dispose of waste as often as needed.
- Place a new liner bag in the waste container.
- Disinfect waste disposal area and clean waste container regularly.



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DUST MOP AND WET MOP THE FLOOR

- Place wet floor sign in doorway to alert patrons and staff of wet floor to help prevent slips and falls.
- Use sterile, disposable wet mop or freshly machine-laundered wet mop. Fill the mop bucket with diluted floor cleaning solution as recommended per chemical-specified guidelines.
- Start mopping in the back corner of the restroom, using a "Figure 8" motion to prevent cross-contamination and keeping track of dirty and already cleaned surfaces. Continue mopping backwards and out of the restroom door.
- Remove the used mop head after cleaning the restroom to avoid cross-contamination in other areas of the establishment.



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BREAKROOM CLEANING PROCESS



DISINFECT HIGH-TOUCH AREAS

Including doorway, door knob, light switch, glass entryway, push plates, railings, countertop, sink, fixtures, etc.

- Regularly disinfect all high-touch areas with a spray bottle of disinfectant and a damp microfiber cloth or disposable microfiber wipe.
- Restock supplies at hand sink including disposable towels and soap.
- Ensure hand sanitizer station is available and refill as needed.



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DISINFECT APPLIANCES

- Regularly disinfect high-touch appliance surfaces using a spray bottle of disinfectant and a damp microfiber cloth or disposable microfiber wipe.
- Microwave/toaster/etc:** Wipe down all handles and surfaces, including both the inside and outside.
- Vending machine:** Wipe down glass and all touchpads.
- Coolers/refrigerators:** Wipe down all handles and glass.
- Ice machine:** Wipe down the exterior and all handles/touch points.
- Wipe and polish all metal fixtures with **blue** glass cloth.



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DISINFECT SEATING AREA

Disinfect seating area at the start of the day, in between each group of employees or shift, and again at the end of the day.

- Remove all items (salt and pepper shakers, napkin dispensers, centerpieces, etc.) from the table in order to fully clean the entire surface.
- Disinfect the breakroom table using a spray bottle of disinfectant and a damp microfiber cloth or disposable microfiber wipe.
- Disinfect all benches and chairs, paying special attention to high-touch areas like arm rests.



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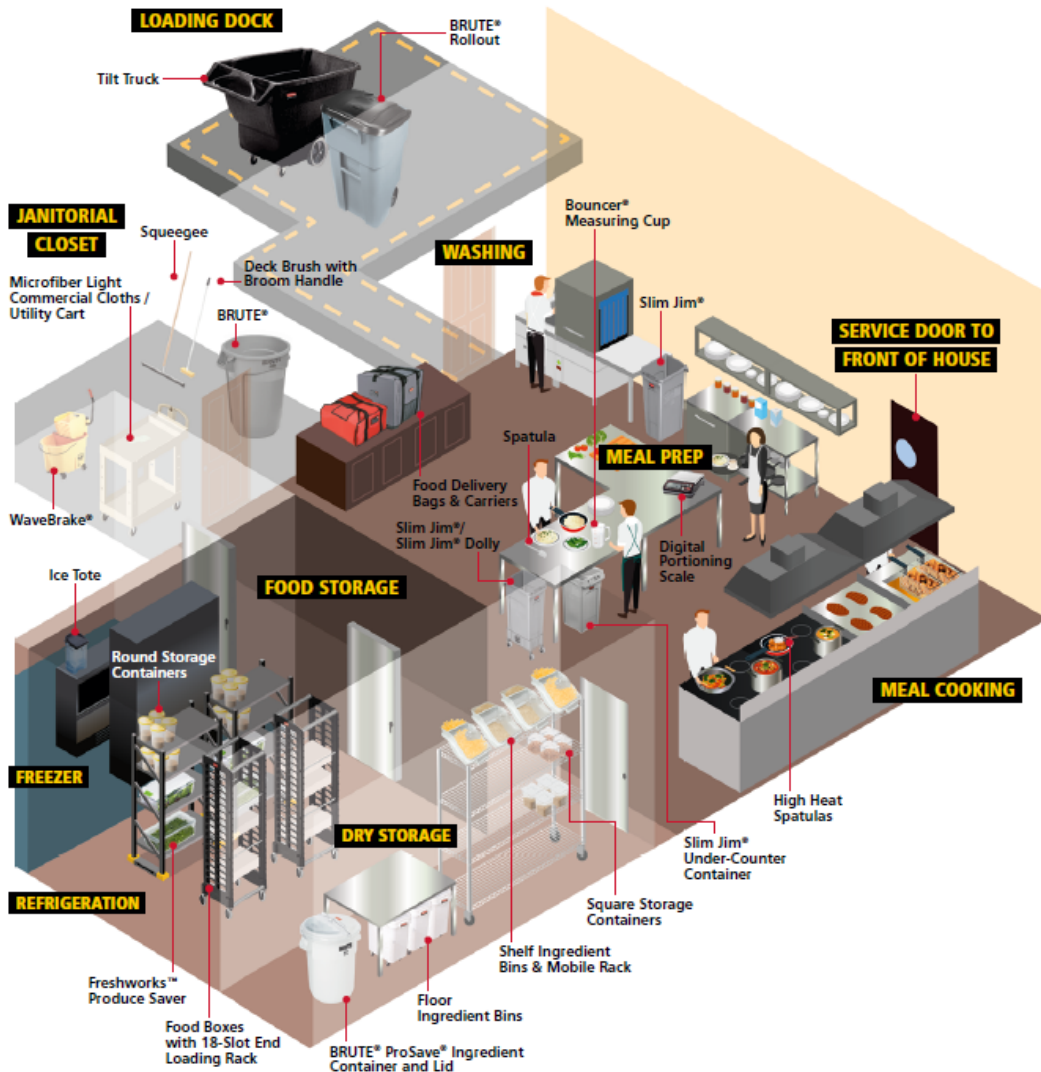


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BACK OF HOUSE CLEANING PROCESS



SANITIZE PREP AREAS

- Remove visible soils, spills and crumbs using a microfiber cloth and water with detergent.
- Rinse the surface with clean water to remove any detergent.
- Use a spray bottle of sanitizer and a damp microfiber cloth or disposable microfiber wipe to sanitize the surface. Let air dry.
- Clean and sanitize prep surfaces frequently, regularly changing out sanitizing water and microfiber cloths throughout each shift.



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SANITIZE SUFACE AREAS & EQUIPMENT

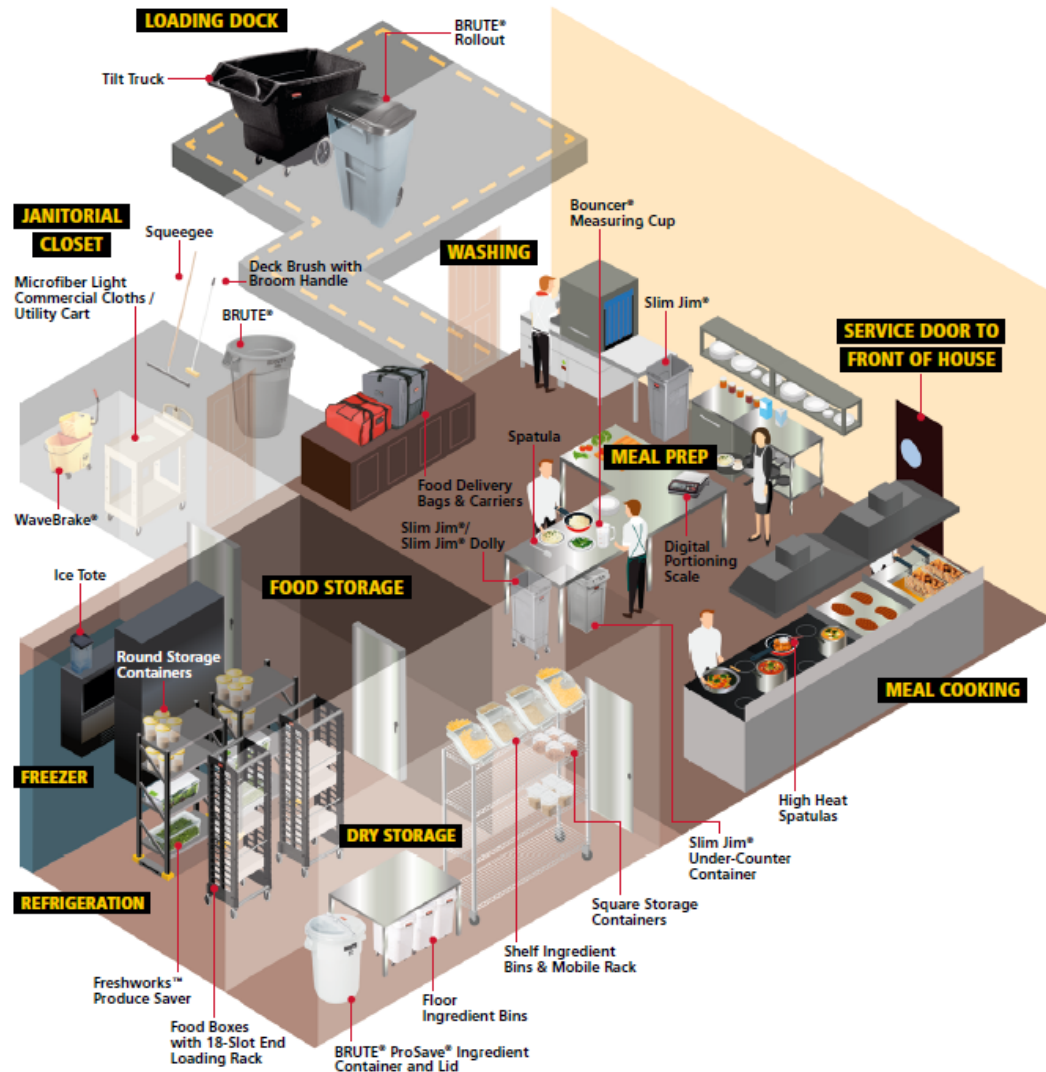
Including cutting boards, stationary equipment, work tables and utensils, service equipment, flatware, door handles, cooler, freezer, access doors.

- Remove visible soils, spills and crumbs using a microfiber cloth and water with detergent.
- Rinse the surface with clean water to remove any detergent.
- Use a spray bottle of sanitizer and a damp microfiber cloth or disposable microfiber wipe to sanitize the surface. Let air dry.
- Clean and sanitize prep surfaces frequently, regularly changing out sanitizing water and microfiber cloths throughout each shift.

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BACK OF HOUSE CLEANING PROCESS



DUST MOP AND WET MOP THE FLOOR

- Check the floor for debris and use a scraper if needed before beginning.
- Use microfiber 18" Dust Pad and begin dust mopping from the entrance door working backwards. If a dust mop is not available, use a broom.
- Place wet floor sign on the ground to alert patrons and staff of wet floor to help prevent slips and falls.
- Use sterile, disposable wet mop or freshly machine-laundered wet mop. Fill the mop bucket with diluted floor cleaning solution as recommended per chemical-specified guidelines.
- Use a "Figure 8" motion to prevent cross-contamination and keep track of dirty and already cleaned surfaces.
- Change the mop after each shift.



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DISINFECT HIGH TOUCH AREAS

- Regularly disinfect all high-touch areas with a spray bottle of disinfectant and a damp microfiber cloth or disposable microfiber cloth, including light switches, door handles, sink handles, access doors, waste disposal areas and light fixtures.



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RESTOCK SUPPLIES AND WASTE DISPOSAL

- Restock supplies at hand sink including soap and sanitizer.
- Dispose of waste as often as needed.
- Place a new liner bag in the waste container.
- Disinfect waste disposal area and clean waste container regularly.

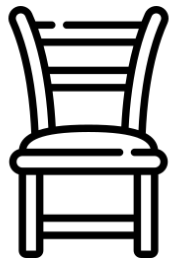


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BACK TO CLEAN



Menus have been found to have **185,000** bacterial organisms on them¹



Study found that **70 PERCENT** Of chair seats had bacteria on them, including E. Coli²

100% of ketchup bottles had aerobic bacteria present, when tested³



89% of foodborne illnesses were caused by pathogens that were transferred to food by workers' hands⁴

HIGH-TOUCH AREAS IN FOODSERVICE



Regularly disinfect menus using 1820582 Microfiber Cloth and FG9C03060000 Spray Bottle

Wipe down chairs using 1820582 Microfiber Cloth and FG9C03060000 Spray Bottle

Spray and wipe condiments using 1820582 Microfiber Cloth FG9C03060000 Spray Bottle



HIGH-TOUCH AREAS IN FOODSERVICE

Be sure to regularly disinfect all high-touch areas within a restaurant to help reduce the spread of germs.

Hostess Station and/or Cashier Counter:

- Countertop
- Credit card touchpads
- Pens
- Menus
- Pagers

Bathroom:

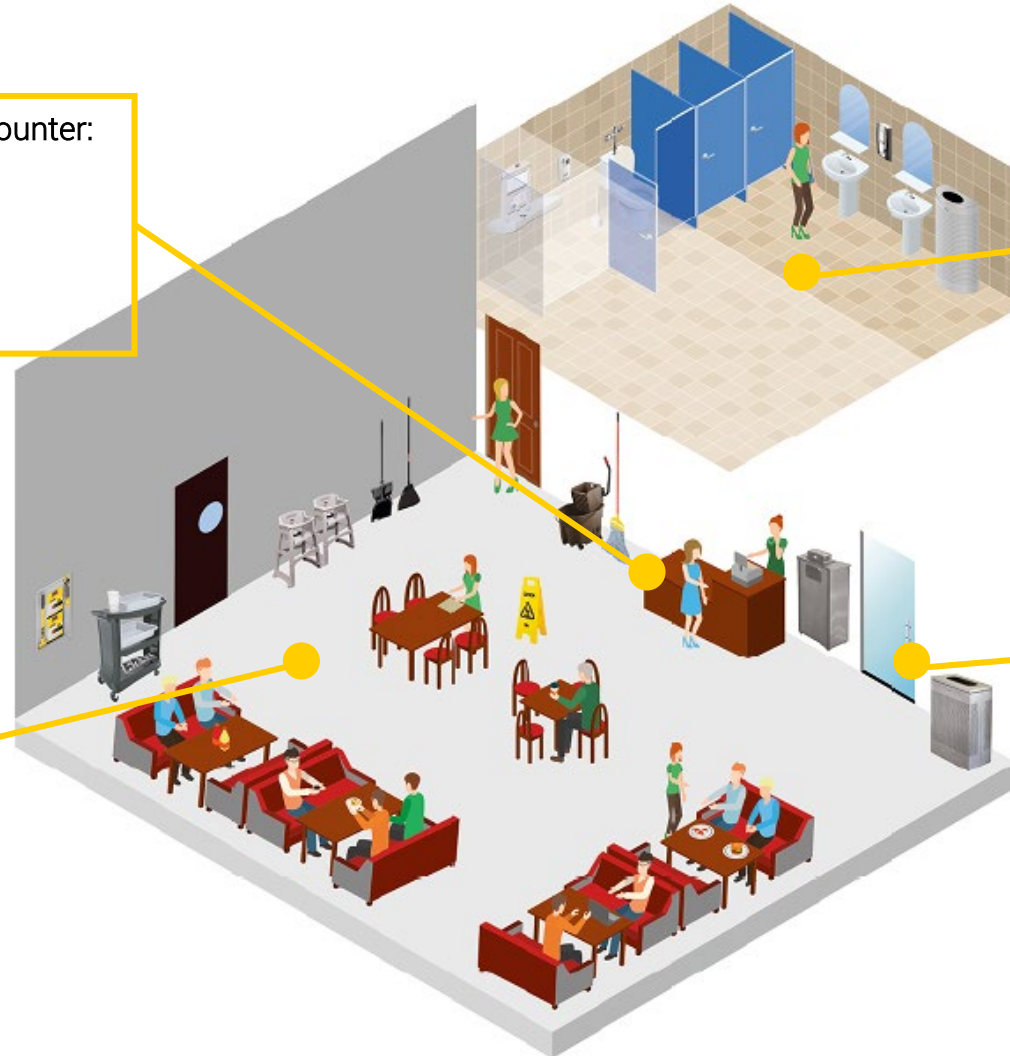
- Faucets, Sinks, Handles, Counter tops
- Toilets, Urinals, Flushers
- Door handles
- Stall doors and locks
- Soap Dispensers (if not automatic)

Dining:

- Table Tops
- Chairs
- Condiments
- Salt/Pepper
- Napkin Holders
- Floor
- High Chairs
- Door to Kitchen BOH

Entrance:

- Door Handles
- Door Frame





PROBING QUESTIONS FOR CHOOSERS

01

What new guidelines are you implementing to ensure both customers and staff stay safe?

02

What specific products have you adopted to ease operations and help meet local mandates?

03

With dine-in service resuming, will you still offer delivery and takeout?

04

Do you offer foodservice delivery? If so, what type of delivery service do you utilize?

05

How are you planning to disinfect your menus? Will you be changing how you manage your menus in the future? Ex: digital, menu boards, etc.

06

What are the primary challenges you are facing now? What are your immediate concerns with re-opening?

07

How are you cleaning your facility today? Do you use color-coding?

08

What are your plans for disinfecting the front of house space between guests including tables, chairs and the bar?

09

What an increased focus on hygiene practices, including frequent and proper hand-washing, what are your thoughts on a touch-free washroom?

10

Do you feel that you are prepared to re-open and meet customer expectations around cleanliness and hygiene?



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