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Mop & Bucket

1



Sweep and remove large debris and trash from the floor. Pay special attention to entrance doors and floor edges where dirt and dust are most likely to collect.

2



Fill the front compartment with 2 gallons of fresh, cold water and add one CreteClean Plus - Single Dose pac to the water. Do not add the cleaner before the water as this will result in unnecessary foaming.

3



Dip the scrub brush into the cleaning solution and scrub soiled and high traffic areas thoroughly. Pay special attention to entrances, table and bench bases, and the floor fronting the food service counter area.

4



Mop the floor using a figure eight motion, flipping the mop head over frequently to maximize soil pick-up. One dip should clean a 10' x 10' area. In a standard-sized restaurant (2,000 ft²), the cleaning solution should be replacement at least once during the cleaning process.

5



Use a squeegee to pull any residual cleaning liquid away from the wall edges towards the center of the room. When finished, pick up the remaining liquid with a damp mop.

6



Thoroughly rinse the mop head with clean water and wring out. Allow to dry completely. Empty the mop bucket and rinse clean.

1



Do not allow spills to dwell on the floor. Display "Wet Floor" sign and clean immediately with a damp mop.

2



Spray the affected area generously with CreteClean Plus cleaning solution to lift any remaining contaminants out of the concrete pores.

3



Mop the area a second time, ensuring that the cleaning solution and contaminants have been removed completely. Allow the floor to dry.

DAILY CLEANING

SPILLS