

Colour Coded Cleaning System

For The Hospitality Industry

For your showroom

CAFEBARRESTAURANTB&BHOTELGUESTHOUSE

Displays & Banners

Personalise it!
Add company logo's and contact details

A great opportunity to build brand awareness and attract repeat business.

LOW COST ONSITE ADVERTISING & BRAND EXPOSURE



Size: 610mm [W] x 1860mm [H] x 440mm [D]

£60

Roller/Pull Up Banner

- Inform your customers of the benefits of the system
- Explain how colour coding works
- Enhance sales of cleaning/hygiene products

Point of Sale Display Stand

High quality display stand with branded header. Capacity for cleaning system range and additional complimentary signage

Price on request



The Colour Coding of cleaning equipment forms an important contribution to hygiene standards and cleanliness.



Colour Coding your cleaning equipment ensures that there is no cross contamination during the cleaning process, preventing harmful bacteria being transferred around your workplace or premises and to help eliminate the risk of infections.

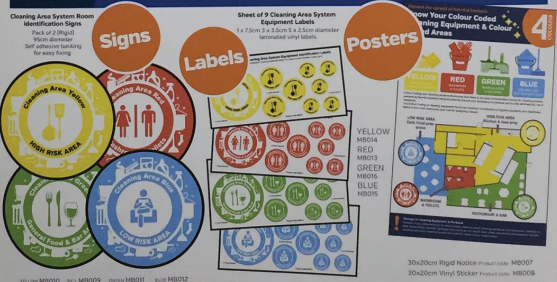


Step 1 Based on their general use and risk levels, divide your workspace up into different areas. Assign a different colour to each area.

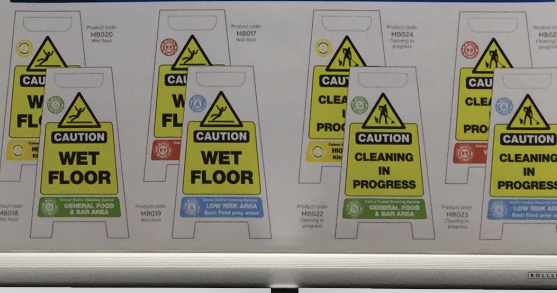


Step 2 Buy different coloured cleaning products to be used in each area

Step 3 Make sure that all staff are trained and aware of the colour coded system. Use posters and labels on cleaning equipment as a reminder.



Step 4 Prevent cross contamination by storing each cleaning areas cleaning products and equipment carefully so that damp mops, buckets, sponges and cloths do not touch each other, preventing the spread of harmful bacteria between cleaning equipment used for other colour coded areas.



Size: 850mm [W] x 2000mm [H]

£60

Roller/Pull Up Banner

- Inform your customers of the benefits of the system
- Explain how colour coding works
- Enhance sales of cleaning/hygiene products

CAFE BAR RESTAURANT B&B HOTEL GUESTHOUSE

Colour Coded Cleaning System

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4 COLOURS

CAFE BAR RESTAURANT B&B HOTEL GUESTHOUSE

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| | | | |
|--|---|---|---|
| <p>HIGH RISK AREA Kitchen & Food Prep</p> | <p>WASHROOM & TOILETS AREA</p> | <p>GENERAL FOOD & BAR AREA</p> | <p>LOW RISK AREA Excl: Food Prep Areas</p> |
|--|---|---|---|

| | |
|---|--|
| <p>Step 1 Based on their general use and risk levels, divide your workspace up into different areas. Assign a different colour to each area.</p> | <p>Step 2 Buy different coloured cleaning products to be used in each area.</p> |
|---|--|

Step 3 Make sure that all staff are trained and aware of the colour coded system. Use posters and labels on cleaning equipment as a reminder.

Signs Pack of 2 (Rigid) 95cm diameter Self adhesive backing for easy fixing

Labels Sheet of 9 Cleaning Area System Equipment Labels 1 x 7.5cm x 3 x 3.5cm 5 x 2.5cm diameter laminated vinyl labels

Posters 30x20cm Rigid Notice Product code: MB007
30x20cm Vinyl Sticker Product code: MB008

YELLOW MB010 RED MB009 GREEN MB011 BLUE MB012

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| | | | |
|--|--|---|---|
| <p>Product code: MB020 Wet floor</p> | <p>Product code: MB017 Wet floor</p> | <p>Product code: MB024 Cleaning in progress</p> | <p>Product code: MB021 Cleaning in progress</p> |
| <p>Product code: MB018 Wet floor</p> | <p>Product code: MB019 Wet floor</p> | <p>Product code: MB022 Cleaning in progress</p> | <p>Product code: MB023 Cleaning in progress</p> |