

Cleaning and maintenance of UCRETE® floors

Introduction

Floors made from all grades of UCRETE are hard, impervious, non-absorbent and non-dusting. This ensures not only their durability, but ease of cleaning when a suitable cleaning regime is used. The cleaning and maintenance of a UCRETE floor must be considered a vital and integral part of an overall hygiene regime covering all parts of a food processing unit. UCRETE floors have proved to be both cleanable and sanitisable with regard to micro-organisms as tested by the Campden & Chorleywood Food Research Association.

Cleaning

Post contract cleaning

UCRETE floors are frequently installed at an early stage during new or refurbishment projects. The floor may thus be subjected to types of usage very different from those expected during service. These include:

- heavy lifting equipment
- movement of heavy cumbersome machinery
- spillage of paints, mastics, sealants, etc.

Because of this, it is important to consider the following carefully:

- The installation of temporary covers of a plastic material, for example, polyethylene sheeting ("Polythene"), and hardboard if other trades are to work in the area.
- The avoidance of early heavy usage particularly with rubber-wheeled vehicles. This will minimise the risk of dirt being embedded into the surface of the floor before it reaches full hardness. A period of 48 hours is advised at lower temperatures before full service is permitted.
- When cleaning the floor prior to its being put into its intended service, more aggressive cleaning chemicals than normal may be used. These will not damage the floor, but the use of proprietary paint strippers containing caustic alkalis and chlorinated hydrocarbon solvents should be avoided as they can bleach and discolour the floor surface.

In-use cleaning

Specialised floor cleaning equipment is as widely available as the variety of cleaning chemicals and bactericides used with it. *Your choice of a UCRETE floor does not restrict your choice of cleaning regime, equipment or chemicals.*

Flooring cleaning equipment: the choice is quite wide and includes: rotary scrubber driers, mobile scrubber brushes, rotary scrubbers, high pressure/low volume spray, low pressure/high volume spray.

When selecting equipment consider the following criteria:

- relate the method to the "soil" type; what is suitable for wet "soil" in a meat preparation area may not be suitable for dry "soil" in a bakery
- relate the method, and frequency, of cleaning to the risk status of the area; all methods may be suitable in a finished goods warehouse but not in a high risk area such as chilled food preparation
- methods suitable outside of production hours may not be appropriate during production; be aware of risk of aerosol generation (see references on page 3)

Most **cleaning equipment manufacturers** have specialist knowledge and offer practical demonstrations of equipment. You are advised to consult them. The list below is not exhaustive but is provided as a guide. Similar equipment from other manufacturers may be equally suitable.

DiverseyLever
PO Box 100
Runcorn
Cheshire, WA7 3JZ

Tel: 01928 754180
Fax: 01928 754148

Tennant UK Limited
39 Central Avenue
Wast Molesey
Surrey, KT8 2QZ

Tel: 0181 941 5585
Fax: 0181 941 4678

Alto Cleaning Systems Ltd
Bowerbank Way
Gilwilly Industrial Estate
Penrith
Cumbria, CA11 9BN

Tel: 01768 868995
Fax: 01768 864713

Nilfisk-Advance Limited
Newmarket Road
Bury St Edmunds
Suffolk
IP33 3SR

Tel: 01284 763163
Fax: 01284 750562

Industrial Supplies
(Wrayson) Limited
Units 3 & 4 Brookfield
Industrial Estate
Brookfield Road

Cheadle
Cheshire, SK8 2PE
Tel: 0161 428 0707
Fax: 0161 428 1304

Hoover Commercial
Berry Road Ind Estate
Bolton
Lancashire
BL2 6PU

Tel: 01204 556100
Fax: 01204 361458

Henkel Ecolab Limited
David Murray John
Building
Brunel Tower
Swindon

Wiltshire, SN1 1NH
Tel: 01793 511221
Fax: 01793 618552

Walter-Broadley
Machines Limited
Gladstone Road
Northampton
NN5 7RX

Tel: 01604 583191
Fax: 01604 751517

Cleaning materials – including bactericides: the variety of cleaning chemicals and bactericides available is extensive and making the appropriate selections can be confusing. The correct choice of chemicals is important and you are strongly advised to seek specialist advice. The following companies will be able to offer advice on the selection of appropriate cleaning chemicals in relation to “soil” types.

DiverseyLever
PO Box 100
Runcorn
Cheshire
WA7 3JZ
Tel: 01928 754180
Fax: 01928 754148

British Nova Works Ltd
57-61 Lea Road
Southall
Middlesex
UB2 5QB
Tel: 0181 574 6531
Fax: 0181 571 7572

Hydrosan Limited
Unit 19 Horseshoe Park
Pangbourne
Berkshire
RG8 7JW
Tel: 0118 984 4344
Fax: 0118 984 5572

Laporte Hygiene
Duke Avenue
Stanley Green
Cheadle Hulme
Cheshire, SK8 6RB
Tel: 0161 485 6166
Fax: 0161 488 4127

Thomas Goldschmidt Ltd
Tego House
Victoria Road
Ruislip
Middlesex, HA4 0YL
Tel: 0181 422 7788
Fax: 0181 864 8159

Total food plant hygiene: advice on all aspects of food plant hygiene, including floors, is available from:

Campden & Chorleywood Food
Research Association
Chipping Campden
Gloucestershire
GL55 6LD
Tel: 01386 840319
Fax: 01386 841306

Maintenance and repair

Even the most assiduously cleaned UCRETE floor may suffer damage to its integrity by some unforeseen incident in the workplace, which could result in a consequential risk of bacteriological build-up in cracks etc.

If this situation arises, the damaged UCRETE floors should be repaired without delay. Consult your specialist applicator, who has the in-depth knowledge of the remedial techniques that will restore your UCRETE floor to its original pristine condition.

Good standards of industrial hygiene can only be maintained if the integrity of your UCRETE floor is complete.

References

1. Holah, J.T., Timperley, A.W., and Holder, J.S., The Spread of Listeria by Cleaning Systems. Campden & Chorleywood Food Research Association, Technical memorandum No.590 (October 1990).
2. Holah, J.T., Taylor, J.H., and Holder, J.S., The Spread of Listeria by Cleaning Systems (Part 2). Campden & Chorleywood Food Research Association, Technical memorandum No.673 (March 1993).
3. European Council Directive 93/43/EEC on the Hygiene of Foodstuffs (14 June 1993).

MBT Feb UK Version 1

Health and Safety

*For full information on Health and Safety matters regarding this product the relevant Health and Safety Data Sheet should be consulted.

The following general comments apply to all products.

As with all chemical products, care should be taken during use and storage to avoid contact with eyes, mouth, skin and foodstuffs, (which may also be tainted with vapour until the product is fully cured and dried). Treat splashes to eyes and skin immediately. If accidentally ingested, seek medical attention. Keep away from children and animals. Reseal containers after use.

Solvent Based Products

Use in well ventilated areas; avoid inhaling. Suitable respiratory equipment may be needed, eg when spraying. Can cause skin, eye irritation. Wear protective eye shields and gloves during use. Do not smoke or allow sparks or naked lights when stored or in use.

Powder Products

Should be handled to minimise dust formation; use light mask if excessive dust unavoidable. Cement powders when wet or moistened can cause burns to skin and eyes which should be protected during use.

Resin Products

Can cause irritation, dermatitis or allergic reaction. Use protective equipment particularly for skin and eyes. Use only in well ventilated areas.

Spillage

Chemical products can cause damage; clean spillage immediately.

Disclaimer

The information given here is true, represents our best knowledge and is based not only on laboratory work, but also on field experience.

However, because of numerous factors affecting results we offer this information without any guarantee and no patent liability is assumed.

All products should be used in accordance with the Manufacturer's instructions. No responsibility can be taken by the manufacturer where conditions of use are beyond our control.

It is the responsibility of the user to obtain the most up-to-date datasheet which supersedes all previous literature.

For additional information or questions, contact your local MBT Feb representative.