

Roughly **70%** of injury claims litigated by restaurants in the U.S. every year are from customers slipping on the floor.

COMMON CAUSES OF FLOOR INJURIES

-  Wet floors from tracked-in rain, mud, and snow
-  Food, grease, and liquid spills
-  No "Caution: Floor Wet" signs

FLOOR CLEANING TIPS

-  Always sweep up debris before mopping, including under tables, counters, and benchtops.
-  Use a commercial-grade floor cleaner that is designed to kill bacteria and other pathogens, as well as cutting through grease.
-  Sanitize cleaning equipment. Soak mops and brooms in chlorine to kill bacteria build-up, then rinse thoroughly and leave upright to dry.

Source
<https://smallbusiness.chron.com/proper-cleaning-restaurant-industry-11280.html>

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