



# HOW SAFE IS YOUR KITCHEN FLOOR?

Kitchens can be dangerous places to work. Quarry floors are chosen as the optimal material for industrial kitchen floors for a number of reasons: their porous nature delivers cushioning and enables employees to work more comfortably.

**H**owever, it's exactly this porosity which can make granite floors so dangerous.

Every spill and splash works its way into the minute spaces within the granite, locking in grease and creating a slick surface. Even steam can carry oil and grease into the structure of granite floor tiles.



## HOW CLEAN IS YOUR FLOOR?

Most cleaning methods are ineffective at getting grease out of granite kitchen floors. Wiping, rubbing and scrubbing serve only to impact the grease further into the material of the floor, creating a highly-polished greasy surface which will present a real hazard.

Surefoot has the solution. We work with a unique commercial floor cleaning product, unavailable anywhere else in the UK, which changes the chemical structure of grease and oil, enabling us to physically lift it from the structure of granite kitchen floors. The chemical reaction emulsifies the grease within the floor surface, allowing us to remove it totally from tiles and grouting. It's not unusual for us to remove over 2lbs of grease from the floors, tiles and grouting of a busy commercial kitchen.

We restore the floor's natural slip-resistance, leaving your kitchen safer, cleaner and less likely to be the site of accident and injury.

**After Surefoot clean your floor, it will dry almost instantly, proving that the grease and oil has been removed from the tiles. We would far rather deep-clean a floor, making it slip-resistant and maintaining its natural qualities, than see you cover it or spend unnecessary amounts of your budget on safety shoes. Your floor natural offers you grip: you just need to maintain it properly so it can do its job. That's where Surefoot comes in.**

