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Cleaning retail spaces

Clean and hygienic from the bread shelf to the deli counter

Bread rolls and pretzels from the baker, a lunch snack at the kiosk or the ingredients for dinner from the farm shop: No matter where these items are purchased, the food must be hygienically perfect – and also the retail spaces where they are sold. Efficient cleaning, food-grade cleaning agents, as well as effective disinfection, are the basis for this.

HACCP guideline for perfectly hygienic foodstuff

To produce and preserve hygienically sound food, the work areas and retail space, as well as storage and cold rooms, must be kept thoroughly clean in accordance with the HACCP principles (Hazard Analysis Critical Control Points). The principles apply to companies within the European Union. Internationally, local provisions apply. The regulations cover areas from thorough cleaning to safe disinfection in order to make sure that the basic food hygiene requirements are met. In these environments, it is particularly important to consider which cleaning agents are used. This is because the cleaning agents must not only effectively remove dirt and be gentle on the surfaces, they must also not be harmful to health as they will come into contact with surfaces on which food is processed.

Cleanliness of retail space starts in the entrance area

First impressions count: Anyone entering a shop wants to feel comfortable. It is quick and convenient to ensure that car parks and entrances to shopfloors are clean using a sweeper. For smaller areas up to 300 m², a push model is ideal, with the operator providing the necessary pushing force. For larger areas in the car park and entrance area there is a model with drive unit or a ride-on sweeper. It is advisable to install a dirt trap in the form of a mat or grille close to the entrance

Press Contact

Linda Schrödter

Press Officer

Alfred Kärcher SE & Co.

Alfred-Kärcher-Str. 28-

71364 Winnenden, Ger

Tel. +49 (0) 7195 14 39

linda.schroedter@de.k

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door. This will prevent coarse particles, such as small stones, sand and mud, from reaching the shopfloor. This mat or grille should be between about four and six paces in length to ensure that a sufficient amount of dirt is removed from customers' footwear. In order to keep the mat for a long time, it should be regularly cleaned with a wet and dry vacuum cleaner, dry vacuum cleaner or electric broom, depending on the level of dirt.

On the shopfloor: Shelves, counters & co.

Whether it's in the farm shop, in a shop at the filling station or at the kiosk – bakery products such as bread or bread rolls are on sale almost everywhere. When it comes to regularly vacuuming crumbs from display units, consisting of plastic shelves and often wooden baskets, a small dry vacuum cleaner is a suitable choice. This machine can be conveniently stored under the display case so that it is quickly ready for use when needed.

If a shop also offers fresh products such as cheese, sausages and sandwiches, special attention should be given to the display – because it's not just a matter of making the display visually appealing, but also of ensuring cleanliness and hygiene so that the fresh products really do stay fresh. We recommend using a steam cleaner for daily, thorough intermediate cleaning to ensure that entire counter areas are hygienically cleaned without the use of chemicals. The steam emerges from the nozzle in very fine drops at a temperature of around 100 °C, a pressure of 3 to 4 bar, and at a speed of around 170 km/h. This means that the steam gets into every crevice and rubber fold that a brush or cloth would struggle to reach. For cleaning the glass covers on counters, it is recommended that you use a cloth and glass cleaner to tackle small stains and fingerprints that occasionally need to be removed.

Shelves and seating away from the deli counter are made of different materials in the different shops, e.g. wood, glass, plastic or metal. The types of dirt that can be left here are just as varied and may include dust, coarse dirt particles and liquids that need to be removed. This is

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where the jack-of-all-trades for vacuuming, the wet and dry vacuum cleaner, comes into play. This machine can remove both dry and liquid dirt with numerous suction nozzles available for every model, meaning that a brush head can collect both dust and liquids, for instance. In addition, when cleaning larger, smooth surfaces (such as those made of plastic or glass), a steam cleaner is an ideal choice for regular intermediate cleaning.

Cleaning and disinfecting contact points

Especially in small shops, there are numerous touch points, i.e. surfaces that are touched by many different people every day. These include cash registers, door handles or vending machine buttons. If these are particularly clean it creates a good impression with customers. Hygiene at these contact areas is also important in order to prevent the transmission of diseases and thus protect customers. For instance, touch points can be cleaned regularly with a steam cleaner or cloth. It is also a good idea to install a disinfectant wipe dispenser.

Floors: The right equipment for spot cleaning and thorough maintenance cleaning

Natural floor coverings such as wooden floorboards, linoleum or even hard flooring made from artificial stone and fine stone tiles – all of these are typical in small retail shops. The methods for achieving clean, slip-resistant retail spaces are as varied as the floor coverings themselves. For occasional spot cleaning of coarse dirt on any floor covering, we recommend using an electric broom, a mop with microfibre cloth or a wet and dry vacuum cleaner. Scrubber dryers of an appropriate size are recommended for the thorough maintenance cleaning on a daily basis, as thorough cleaning is performed quickly – often in the evening or in the morning before the store opens – and is not always carried out by cleaning staff specifically employed for this purpose but by members of staff as an additional task. For retail spaces up to 200 m² small models with a compact design and that are easy to manoeuvre are perfect. They clean much more effectively than manual wiping and always operate with fresh water, meaning that users do not come into contact with the dirty water. The fact that the dirty water is

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directly vacuumed up means that the floor dries immediately after cleaning and can be walked on again because of its non-slip properties. This model even allows users to comfortably reach areas under low furniture and radiators.

For larger shop areas spanning more than 200 m² it is worthwhile considering a larger model of a manoeuvrable push scrubber dryer. Particularly when cleaning wooden floors, we recommend using a model with an extraction system directly behind the roller so that the wood is not exposed to moisture for too long. Moreover, when cleaning wood, linoleum or synthetic floor coverings (such as those made of PVC or rubber), you must use suitable cleaning agents for delicate floor coverings with a neutral pH value. For fine stoneware tiles and ceramic surfaces a cleaner with a neutral pH value and light foam generation is suitable.

For the best view: Cleaning windows efficiently

Using the right equipment allows you to efficiently clean every type of window – from small lattice windows in farm shops to large glass façades at petrol stations. While the quickest way of tackling small windows with a large number of lattices is to manually clean them with chamois leather, for larger surfaces it's worth using a window washer with a squeegee or a battery-powered window and surface vacuum cleaner. These machines are lightweight, convenient and produce a streak-free result. What's more, this vacuum cleaner can also be used for all other smooth surfaces, such as mirrors, tiles and display cases. This overview demonstrates that while the requirements for deep cleaning and reliable disinfection in the food industry can take many forms and are extensive, it is absolutely necessary to ensure that every customer can be certain that the food that they consume is not harmful to health.

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Use of wet and dry vacuum cleaner in a farm shop.



Easy-to-handle scrubber dryers are suitable for maintenance cleaning in retail spaces.

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It is advisable to install a dirt trap in the form of a mat or grille close to the entrance door. In order to keep the mat for a long time, it should be regularly cleaned with a wet and dry vacuum cleaner, dry vacuum cleaner or electric broom, depending on the level of dirt.



Contact points should be cleaned regularly.

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A sweeper picks up loose dirt in the outside area, preventing it from being carried into the retail area.



For occasional spot cleaning of coarse dirt on any floor covering, we recommend using an electric broom, a mop with microfibre cloth or a wet and dry vacuum cleaner.

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We recommend using a steam cleaner for daily, thorough intermediate cleaning to ensure that entire counter areas are hygienically cleaned without the use of chemicals.



A surface vacuum cleaner reliably absorbs liquids.