

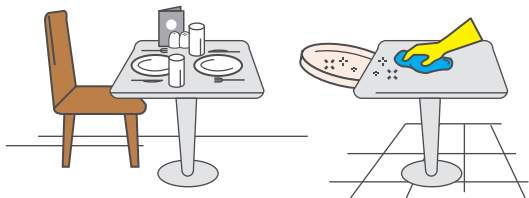


PROFESSIONAL

# CLEANING GUIDE FOR TABLES

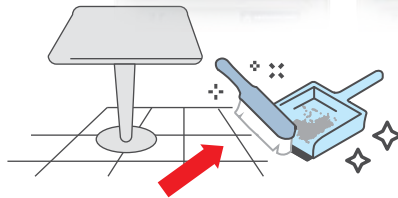


1



Clear the table of all cutlery, crockery, condiments and menus. Remove all loose debris from the table and chairs. Make sure to check the tablecloth for stains, then replace with a fresh tablecloth.

2



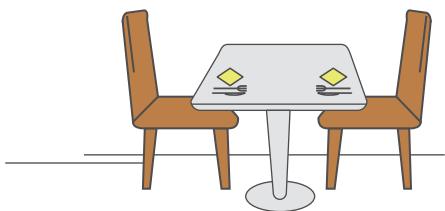
Remove all debris under the table using a dustpan and brush.

3



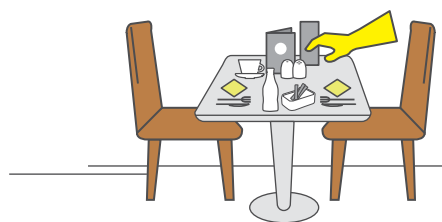
Spray **Handy Andy Multipurpose with Bleach** onto the surface, or onto a clean cloth if there is a risk of harm to people nearby. Wipe, paying particular attention to the edges and corners. Leave to air dry.

4



Fill and wipe down condiments and reset the table. If using tablecloths, ensure they are clean and free from stains.

5



Replace menus, tent cards and condiments.

## EQUIPMENT



✓ CLEANING CLOTH



✓ PAPER TOWEL



✓ DUSTPAN & BRUSH

## SAFETY



✓ GLOVES

## CLEANING PRO TIPS

Sticky tables? Clean them with **Handy Andy Window & Glass Cleaner** a few of times per day, and the stickiness caused by the disinfectant is gone. Then you can keep cleaning with the disinfectant between guests, to keep it hygienically clean.

For more info visit [ufs.com](https://www.ufs.com)



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