

Cleaning Spills SOP-#410

Employee Training

PURPOSE

To ensure proper cleaning of spills.

PROCEDURE

During a spill in the restaurant, employees should perform the following:

1. Immediately put out a wet floor sign(s) to warn guests of the hazard
2. With towels or a rag remove any debris and/or ice from the spill.
3. Prepare a mop bucket by filling it with the proper solution.
4. If there is a drain nearby use a squeegee to remove any excess liquid. If there is no drain use a dry mop to soak up as much liquid before cleaning up the area.
4. Using the mop and bucket clean the area fully. Make sure to mop the surrounding areas.
5. Leave the wet floor sign out until the floor has had time to completely dry

IMPORTANT NOTES

This operating procedure does not apply to cleaning any bodily fluids.

