Floor Cleaning Machine

Work safely & avoid injuries by following the points below for every task

- Ensure that "Wet Floor" signs are displayed before commencing.
- If possible, cordon off one aisle at a time whilst cleaning takes place.
- Only authorized persons to use the machine.
- Only use authorized cleaning chemicals.
- Cleaning chemicals to be diluted and used as defined in the manufacturer's instructions.
- Correct colour coded associated equipment to be used at all times.
- Correct PPE to be worn e.g. gloves and safety glasses when handling cleaning chemicals.
- Check the machine for any damage or faults before use.
- Be prepared to control the machine before switching on.



- Be careful not to twist the torso whilst maneuvering the machine.
- Never leave the machine unattended on the shop floor.
- Remove the "Wet Floor signs when the floor has been cleaned and is dry.
- When not in use ensure that the machine and associated equipment is stored safely.

	2017	2018	2019	2020
Colleague				
Trained by				

Issue date: April 2017

For more details, please refer to the Food Retail
Health & Safety Policies and Procedures