



How to keep your kitchen floors looking good for longer

By Jamie Billing
Altro Technical Services Manager
www.altro.com.au

Healthcare kitchens, food preparation areas and canteens are busy places. And with some facilities in use 24/7, the time available for maintenance and repairs is limited. Here are some simple but effective tips to help prolong your floors' life.

Start with a fit-for-purpose product

You may think that maintenance starts after installation, but it doesn't! Selecting a fit-for-purpose flooring product is the first step in ensuring the longevity of your floors. Here's where to start:

- Ask yourself and your kitchen staff: what do we need from our kitchen floors? Make a list of your must-have requirements: hygienic, slip-resistant, comfortable, safe, quality, etc.
- With your requirements in hand, do your research. Speak to your contractors, product manufacturers and your network of peers. Tap into the wealth of knowledge around you.
- Consider how long you need the floor to last and what impact future maintenance and repairs will have. Can you invest more now to purchase a longer-lasting product to save time, effort and money on future repairs and maintenance?

Not all installations are created equal

No matter how good a product is, it can immediately fail when installed incorrectly. Here are some ideas to help ensure a quality installation:

- Ensure your contractor follows the manufacturer's installation guidelines. Often product warranties are only valid if installation guidance is correctly followed.
- You also need to ensure that installation adheres to

local standards. The health and safety of your people is paramount. These standards are in place to protect them and you.

- If in doubt, reach out to the flooring manufacturer for further guidance. Their local technical support team will be well-placed to help you.

Maintaining your floors beyond the daily clean

You already know that daily cleaning, along with regular, thorough cleaning, is a must. But here are a few other ideas to help you maintain your floors:

- Use cleaning products recommended by the manufacturer and follow their processes. They are the experts in maintaining the integrity of their products, so follow their guidance.
- After cleaning, rinse the floor to ensure all dirt and food waste is removed, not just pushed around the kitchen to a new location.
- Avoid longterm use of high-pressure sprays and boiling water. Most commercial kitchen flooring is not designed to withstand regular high-pressure spraying and extreme temperatures. Using rotary cleaning machines with the recommended cleaning pads will ensure a better result and maintain the product's life.

Maintaining the integrity and longevity of your commercial kitchen floors doesn't have to be a challenge. Choosing a fit-for-purpose flooring product that meets your specific needs, ensuring a quality installation, and following manufacturer-recommended cleaning and maintenance processes are key to achieving this. By following these tips, you can keep your commercial kitchen floors looking good for longer and maintain a safe and hygienic environment for your staff.