

Addressing Grease and Grime

A Training Guide from CloroxPro HealthyClean[®]

What causes grease?

Grease on surfaces is often caused by cooking fats or oils that splatter and spread in commercial kitchens and dining areas. It can also come from hands, because skin contains natural oils, machines, or automobiles.



Did you know?

Grease can combine with other soils like dirt, soot, etc. The combination is called grime and it can become hard and embedded into a surface over time, making it very hard to remove.

If not removed, grease and grime can:

- ▶ Affect aesthetics and the perception of cleanliness
- ▶ Create unpleasant smells
- ▶ Harbor germs
- ▶ Become a fire hazard
- ▶ Increase the likelihood of slips, trips, and falls

Tackling Grease and Grime

Effectively addressing grease and grime requires a multi-step approach. Follow these best practices:



- 1 Invest in a product that is formulated to remove grease and grime** – labelled “degreaser or “cleaner degreaser”.

Degreasers will cut down on “elbow grease” and the time it takes to do the work.



- 2 Address grease as soon as you notice it.** Especially in a commercial kitchen, grease should be addressed daily.



- 3 Use a disposable wipe or cloth.** This will help prevent grease from getting into the sewer system, where it can block pipes and cause backups.



Slips, Trips, and Falls

Slips, trips, and falls are responsible for 57% of liability claims in the food service industry¹ and 30% of non-fatal injuries for frontline cleaners.²

1: Slip and Fall Claims Lead the List of Restaurant General Liability Insurance Claims. Restaurant Insurance Corporation. (2004, December 6).
 2: Risk factors and impacts of slips, trips, and falls in janitorial populations: A literature review. Applied Ergonomics. (2022, July).

Product Recommendations for Addressing Grease and Grime

Now that you know what causes grease and grime, and why it's important to address them, you need a solution that helps get the job done quickly and easily.

CloroxPro is here to help with **Formula 409® Cleaner Degreaser Disinfectant**.



Use products as directed on product's label

This specially formulated product is a **powerful grease and grime cutter** that kills 99.9% of germs while it cleans. The low residue formula also **shines surfaces** like glass and stainless steel.



Disinfecting

- Kills bacteria, viruses, and fungi
- Kills 99.9% of germs, including bacteria that cause food-related illness, such as *E. coli* and *Salmonella*
- Kills odor-causing bacteria



Cleaning

- Fast acting, grease-cutting formula
- Use straight out of the bottle for easy ready-to-use spray solution
- Use refill bottle and dilute formula to clean large surfaces and floors (follow directions for use)
- No rinsing required for non-food contact surfaces



Other benefits

- Smart-tube spray bottle reduces waste
- Refill option reduces plastic use
- Cleans and shines surfaces like glass and stainless-steel
- Bleach-free formula

Worried about damaging surfaces?

When trying new products, test on an inconspicuous area before using on visible surfaces!

For More Information

For information on this CloroxPro product and others, visit www.cloroxpro.com/products
For HealthyClean education and training, visit www.cloroxpro.com/healthyclean



HealthyClean®
Educate. Empower. Protect.



For more information, contact your
Clorox sales representative.
Call: 1-800-492-9729
Visit: www.cloroxpro.com

© 2023 Clorox Professional Products Company, 1221
Broadway, Oakland, CA 94612
NI-61908