

CLEANING DOESN'T GO ON HOLIDAY: FOOD COURTS ON WORK

July is the ultimate month for the summer exodus.

According to a recent Coldiretti analysis, 39 million Italians have foreseen to go on holiday this summer¹, favouring Italian destinations.

Affirming this preference is the survey of Centro Studi Touring Clubmade made on the holiday plans of the Touring community, which adds: the most popular destinations are seaside (42%), followed by art cities, mountains (17%) and countryside (6%)².

On Italian highways days of heavy traffic are foreseen, and in some airports already occurs a travellers boom... and between all these voyagers, there is always who takes a coffee break or has a snack.



On the other hand, there are bartenders and waiters, the restaurant staff that works for holidayers. This is one of the most frenetic periods for them, in which they hurry not only to serve clients, but also continuously washing lots of coffee cups and cleaning the counter from crumbs and germs.

Allegri team selected some **must-have solutions to quickly and practically face the cleaning in much frequented premises**: service stations, bars, self-service restaurants, airport and station food courts.

#1 Wash the coffee cups without leaving streaks and haloes



Choose **Stovilmatic Plus Lemon!**

Espresso, macchiato, American, coffee is the first beverage requested by clients. But how to be sure that the cup is always clean and dried after a washing of a little bit more than a minute?

Stovilmatic Plus Lemon can eliminate in a few time every type of dirt, even at low grammages (0,5-0,7 g/L), thanks the utilization of dosing pumps and a right taring. The result is impeccable: cups are clean and, finally, does not present that anesthetic caffeine deposits that anchors on ceramic. And for a perfect drying without haloes, calcareous and white stains, **Brillmatic** completes the work.

¹ For further information please consult "Estate, in vacanza 39 mln di italiani nel 2019", at <https://www.coldiretti.it/economia/estate-vacanza-39-mln-italiani-nel-2019>.

² For further information please consult "Dove andranno in vacanza gli italiani nel 2019?", in <https://www.touringclub.it/news/dove-andranno-in-vacanza-gli-italiani-nel-2019>.

CLEANING DOESN'T GO ON HOLIDAY: FOOD COURTS ON WORK

#2 Clean and hygienize food windows/displays

Displays, where brioches, muffins and sandwiches are stored and shown, needs a daily cleaning that ensures a good hygiene level valorizing the foods inside. Before shelving them, make sure to have cleaned with a sanitizing detergent: **JP Ready** is the product that cleans and hygienizes in a single operation, thanks to its formula enriched with sequestrants, alkylating, surfactants and quaternary ammonium salts. For the external surfaces, **Dik Vetri** guarantees a perfect result without leaving haloes.



Choose **JP Ready!**

#3 Sanitize the counter and the self-service top



Choose **Sandik!**

Drying quickly thanks to its hydroalcoholic formulation, **Sandik** ensures a smart surfaces hygienization. It is suitable for all hard surfaces, steel as well, and it is ideal for the HACCP protocol for the hygienization of food processing tables and equipment, like slicing machines.

#4 Remove the dirt from floors

Due to foot traffic, floor dirts quickly. For this reason a quick, effective and rinse-free cleaning is needed. In this case, **IP 62 Pavimenti Oxyfresh** is ideal: it is easy to use, cleans well and releases in the room a pleasant fresh scent.

Meanwhile, for an extraordinary degreasing cleaning, **FM 65 Pavimenti Strong** removes the most stubborn dirt, combining cleaning and bleaching action. Moreover, being very concentrated, it has to be diluted in the FM5 dilution system, ensuring effectiveness and economy.



Choose **IP 62 Pavimenti Oxyfresh!**

**And you? Are you ready for quick and effective cleaning?
Allegrini will join you for an inspection at your premises.**