

beSafe: Color Coded Cleaning Equipment



Front of the restaurant



Back of the restaurant

- ◆ Use separate mops and buckets in the **front** and in the **back** of the house
- ◆ All mop heads should be cleaned and changed regularly
- ◆ Empty bucket, rinse mop and hang mop to dry after each use
- ◆ Proper care and storage of your cleaning equipment is essential to restaurant safety

