

Commercial Sheet

Maintenance Guide



iNStride Versa

iNStride is designed to provide upgraded aesthetics in a safe and secure walking surface. Simple, routine maintenance will help preserve both the aesthetics and the slip resistance of the floor.

iNStride Versa is constructed with a wear layer of aluminum oxide and UV resin, and has excellent anti-slip, anti-mold, anti-bacterial, and abrasion resistance properties. It is widely used for ramps in public facilities, restrooms, and commercial kitchens.

iNStride is designed for simple maintenance that eliminates waxes and polishes. Routine maintenance is simple with a neutral cleaner using a mop, brush, auto-scrubber, hose or even a gentle pressure washer will work in most installations.

Safety Precautions

- When performing any wet maintenance, always put out wet floor signs and caution tape. Remove when finished.
- Carefully follow each product's label instructions and MSDS for proper use and personal protective equipment.



Newly Installed Floor Care

- Permit foot traffic on the new floor after waiting the time referenced for the adhesive used (48-72 hours).
- Keep furniture, fixtures and rolling traffic off the new floor for at least 72 hours.
- Always use plywood or other boards when moving heavy objects across the floor.
- Remove adhesive residue using a clean cloth dampened with odorless mineral spirits. Follow label and MSDS instructions.
- Sweep, dust mop or vacuum the floor to remove all loose dirt and grit. Lightly damp mop with well rung mop as needed.
- Wait 72 hours (3 days) before wet cleaning the new floor.

Preventative Floor Care

- Use TOLI Rain Control / Dust Control Carpet Tile or walk-off matting at all entries and where needed to trap soiling and contaminants before reaching the floor. Mats should be appropriate for soil load and weather conditions and have a non-staining backing.
- Use appropriate and proper floor protectors under all chairs and furniture. Floor glides should have a smooth flat base at least 1 inch in diameter. Castors should have large diameter wheels with a smooth flat tread surface. Do not use castors that are narrow, have a curved tread or that have a ridge protruding at the center seam.
- When machine cleaning, always wet the pad before use on the floor. **Never use a black or a build-up removal pad.**

Initial Cleaning (After 72 hours)

- Sweep, dust mop or vacuum the floor to remove all loose dirt and grit. Do not use treated dust mops.
- Use plywood or similar when moving heavy objects to prevent indentation and adhesive displacement.
- Apply properly diluted Neutral Cleaner according to manufacturers instructions. Mix stronger solution for heavy soiled floors. Lightly apply solution and machine scrub with a 3M 5100 Red pad (or equal). Do not over apply solution or allow it to stand or dry on floor. Remove solution, rinse thoroughly with clean water and allow to dry. Fans or air movers speed up dry time.
- If necessary, deep clean with floor machine using neutral cleaner or simply clean the floor with a neutral cleaner and rinse with clean water.
- No waxes or polishes are required.

Routine Maintenance

- Clean the floor with a clean mop or auto-scrubber using a neutral cleaner, ensuring the floor is rinsed with clean water. Do not buff nor burnish the floor.
- If floor is prone to scratching, use a properly diluted cleaner maintainer instead of neutral cleaner to clean and maintain the flooring.

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Commercial Kitchen Floor Maintenance

Maintaining a clean and safe commercial kitchen floor is paramount for hygiene, safety, and regulatory compliance. A well-maintained floor not only prevents accidents like slips and falls but also enhances the overall cleanliness and efficiency of the kitchen space. A documented maintenance regime and a well-trained staff are key to long term safety and performance.

1. Daily Cleaning Tasks

These tasks are crucial for preventing grease and dirt buildup that can lead to hazardous conditions.

- Sweep thoroughly: Start and end each shift by sweeping to remove loose debris, food scraps, and crumbs.
- Mop with a neutral cleaner: Use a pH-neutral cleaner to effectively remove surface grime without damaging the floor.
- Spot clean during service: Address spills immediately to prevent slipping hazards and potential stains.
- Rinse and hang fatigue mats: Prevent bacterial growth by rinsing and hanging fatigue mats to dry after each shift.
- Empty trash bins: Regularly empty trash bins to avoid overflow and potential spills.

2. Weekly Deep Cleaning Tasks

Weekly cleaning goes beyond surface cleaning, targeting areas where grease and grime accumulate more easily.

- Scrub and rinse the floor: Use a degreaser with a floor scrubber or deck brush to remove embedded grease and dirt.
- Focus on edges and corners: Pay extra attention to these areas, as they tend to harbor grease and bacteria.
- Clean drain areas: Mop and scrub around drains and clean drain covers to prevent clogs and odors.
- Clean under and behind equipment: Move equipment and thoroughly clean areas that are often overlooked during daily cleaning.
- Check and clean floor mats: Inspect mats for wear and tear, ensuring they have beveled edges and proper drainage if applicable.

3. Monthly and Quarterly Deep Cleaning

Schedule deeper cleaning and inspections to address areas that may be missed during more frequent cleanings.

- Full degrease and pressure washing: A comprehensive degreasing and pressure washing (if appropriate for your flooring) ensures removal of stubborn grease and grime.
- Clean walls, ceilings, and overhead surfaces: Dust and wipe down vents, ledges, and lighting fixtures to prevent airborne contaminants.

4. Other Important Considerations

- Safety data sheets: Ensure all cleaning chemicals are accompanied by Safety Data Sheets (SDS) that detail handling, storage, and first-aid measures.
- Employee training: Train employees on proper cleaning procedures, spill response protocols, and overall maintenance.
- Footwear: Inspect employee footwear for grease build up and tracking. Mandate the use of proper, well-maintained footwear to further reduce the risk of accidents. Avoid tracking and retracking in adjacent areas. Grease on shoes means grease on floors.
- Professional cleaning services: Consider hiring professional services for periodic deep cleaning or specialized cleaning needs, especially for areas like ventilation systems and grease traps.

By implementing a consistent and comprehensive floor maintenance plan, commercial kitchens can maintain a high level of hygiene, safety, and compliance.

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What to Avoid

- **Skipping degreaser:** Water alone won't break oil bonds.
- **Using too much water:** Flooding spreads dirt, grease and mold.
- **Forgetting edges/corners:** These hide the worst buildup.
- **Using incorrect products:** Dish soap or acidic cleaners damage flooring and cause slippery surfaces.

Choosing the Right Products and Tools

Using the wrong products can damage your floors—or worse, make them more dangerous.

Cleaners & Degreasers

- **Alkaline-based degreasers** break down fatty acids effectively.
- **Neutral pH cleaners** are safe for regular use without dulling finishes.
- **Food-safe sanitizers** ensure compliance and safety.

Equipment & Tools

- **Stiff deck brushes** for edges, corners and heavy build ups.
- **Mop buckets with wringers** to prevent re-spreading grease.
- **Auto-scrubbers or floor machines** for heavy-duty cleaning.
- **Wet vacs and squeegees** for efficient water removal.
- **PPE:** gloves, slip-resistant boots, chemical-safe goggles.

Clear and Prep the Area

Before cleaning, remove anything that blocks full floor access.

- Pull aside rolling equipment, racks, and removable furniture.
- Roll up and rinse anti-fatigue mats and place them aside to dry.
- Sweep thoroughly, paying attention to corners, drains, and along baseboards.

Note: Skipping the above steps just moves grease around and does not remove it.

Applying a Commercial Degreaser

Use a product made to break grease down chemically, following the manufacturer's instructions.

- Use an **NSF-certified degreaser** designed for commercial kitchens.
- Apply it generously to greasy zones like fryer lines and dish areas.
- Let it **sit for 5–10 minutes**. This dwell time allows it to break the grease's bond with the floor.

Scrub Thoroughly

- Use a **deck brush** to scrub the floor
- For larger spaces, or heavy grease build up, use a **floor scrubber** or auto-scrubber with red or equivalent pad.
- Focus on edges, corners, and transitions.

Rinse Completely

Removing the grime is only the first step—rinsing away the dirty solution is just as important.

- Mop or squeegee thoroughly using hot water.
- Use a **wet vacuum** if available to extract dirty runoff.
- Make sure no degreaser residue remains as it will make floors sticky or slippery.

Sanitize and Dry

Finish the job with sanitation and proper drying.

- Apply a **food-safe sanitizer** as a final layer of protection.
- Allow to fully **air dry** or speed things up with fans or dryers before service resumes.

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