



# SERVICES DEEP CLEANING BATHROOM & KITCHEN



# DEEP CLEANING



## BATHROOM

Bathroom Deep Cleaning services cover all the toilet facilities in your office building, warehouse, factory, restaurant, change house, ablution blocks, etc.

### Bathroom Deep Cleaning service including the following:

Urinals / Shower Drains / Toilet Bowls / Toilet Rims /

Seats / Covers / Windows / Walls / Floors / Mirrors /

Lights / Fittings

Hygiene Outright's Deep Cleaning services can be used in conjunction with our [Hygiene Washroom Range](#).

This means your toilet facilities will use the most hygienic products as well as be cleaned and maintained by professional cleaning crews which offers you an all-rounded cleaning and hygiene solution for your facilities.

Elimination of bacteria in the toilet cubical, bathroom and basins can reduce the risk of cross contamination, and thus leads to reduce employee absenteeism.

Our advanced deep cleaning service is delivered by trained, skilled and supervised personnel.

Bacteria breeds and flourishes in areas not visible to the eye.

It is these critical areas that are not included in the daily surface cleaning, this build up left untreated poses the a very real health risk.

Deep Cleaning is not designed to take the place of the daily cleaner.

Cleaners are responsible for the surface cleaning of the facility.

Provision has not been made for the necessary immunisation, chemicals, PPE and brushware needed to access these out of reach bacteria breeding grounds.

All part of prevention of diseases such as Thpyoid dysentery, HEP, Athletes Foot.



# DEEP CLEANING



## KITCHEN



Kitchen Deep Cleaning services use specialised chemicals to remove dirt and germs which penetrate below the surfaces of industrial kitchens, effectively preventing germs and bacteria from spreading.

We use a special grease-combating detergent.

### **Kitchen Deep Cleaning includes the following:**

- Kitchen Drains / Kitchen Sinks / Worktops /
- Drawers / Cupboards / Areas Behind Appliances /
- Inside & Outside of Stoves / Floors / Fryers /
- Cookers / Canopies



Food preparation areas provide the ideal breeding ground for deadly bacteria to flourish.

It is these critical areas that are not included in the daily surface cleaning, this build up left untreated poses the a very real health risk.

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Cleaners are responsible for the surface cleaning of the facility.

Provision has not been made for the necessary immunisation, chemicals, PPE and brushware needed to access these out of reach bacteria breeding grounds.

