



Kaivac release 7.7

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Take the Kaivac Cleaning Challenge

How Much Do You Know About Slips and Falls in Restaurants?

Hamilton, OH – Many in the professional cleaning industry are unaware of how serious a problem slip-and-fall accidents are in restaurants.

According to the National Floor Safety Institute, millions of people are injured annually as a result of slips and falls in restaurants—and most of those injured work in the restaurant.

Kaivac, developers of the No-Touch Cleaning® system and now introducing the CrossOver™ Cleaning system asks cleaning professionals to take the following Kaivac Cleaning Challenge.

The goal: see how much you know about restaurant-specific slip-and-fall accidents in the hope that the jansan industry can help prevent them. (Answers are listed below)

About how many food service workers are injured each year in the U.S. due to slip-and-fall accidents?

- Three million
- One million
- Less than 1,000,000

- About 500,000

How much do you believe the restaurant industry spends each year as a result of slip-and-fall accidents in restaurant facilities?

- More than \$1 billion, increasing at a rate of 10 percent per year
- More than \$2 billion, increasing at a rate of 10 percent per year
- About \$2 billion, decreasing at a rate of 5 percent per year
- Around \$1 billion, increasing at a rate of 5 percent annually

Which of the following rarely contributes to a slip-and-fall accident in a food service area?

- Lack of slip resistance on walking surfaces
- Power cords, cooking utensils, and other items left on the floor
- Soil, grease, and water on the floor surface
- Poor visibility

Polymerization is a common problem in commercial kitchen floors. Which of the following best describes what this term means?

- A film coating on the top of a floor surface
- The build-up of cleaning chemicals on kitchen floor surfaces
- A reduction of friction on floor surfaces
- All of the above

Answers:

Three Million

More than \$2 billion, increasing at a rate of 10 percent per

Year

Power cords, cooking utensils, and other items left on the floor

All of the above

Sources: National Floor Safety Institute; U.S. Department of Labor

*The Kaivac Cleaning Challenge is an ongoing service by Kaivac, Inc., designed to help cleaning professionals maintain facilities so that they are cleaner, healthier, with minimal impact on the environment.

About Kaivac, Inc.

Headquartered in Hamilton, Ohio, Kaivac, Inc. delivers complete science-based cleaning systems designed to produce healthy results and outcomes while raising the value of cleaning operations and the professionalism of the worker. The originator of No-Touch Cleaning®, Kaivac offers an integrated portfolio of environmentally friendly cleaning products designed to remove the maximum amount of soil and potentially harmful biopollutants in the most cost-effective manner possible. For more information, visit www.kaivac.com.

About No-Touch Cleaning®

Designed to remove the maximum amount of soil, bacteria, and other biopollution, Kaivac's patented No-Touch Cleaning systems combine an indoor pressure washer, a powerful wet vacuum and chemistry into an integrated system. Empowering workers to hygienically clean without touching contaminated surfaces, these

systems not only clean better, but also cut labor, chemical, and equipment costs while raising worker morale and image. In fact, studies show that Kaivac's No-Touch Cleaning systems are 60 times more effective in reducing bacterial contamination on tile and grout surfaces than mops, which are more likely to spread contaminants than remove them.