



# Cleaning and Maintenance of Sika® Ucrete® Flooring Systems

CORPORATE TM FLOORING / SIKA SERVICES AG / ROBERT BENTLEY

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## INTRODUCTION

Floors made from all grades of Sika® Ucrete® are hard, impervious, non-absorbent and non-dusting. This ensures not only their durability, but ease of cleaning when a suitable cleaning regime is used. The cleaning and maintenance of a Sika® Ucrete® floor must be considered a vital and integral part of an overall hygiene regime covering all parts of a food processing unit. Sika® Ucrete® floors have proved to be both cleanable and sanitisable with regard to micro-organisms as tested by the Campden & Chorleywood Food Research Association.

## CLEANING

Post contract cleaning

Sika® Ucrete® floors are frequently installed at an early stage during new or refurbishment projects. The floor may thus be subjected to types of usage very different from those expected during service. These include:

- heavy lifting equipment
- movement of heavy cumbersome machinery
- spillage of paints, mastics, sealants, etc.

Because of this, it is important to consider the following carefully:

- The installation of temporary covers of a plastic material, for example, polyethylene sheeting (“Polythene”), and hardboard if other trades are to work in the area.
- The avoidance of early heavy usage particularly with rubber-wheeled vehicles. This will minimise the risk of dirt being embedded into the surface of the floor before it reaches full hardness. A period of 48 hours is advised at lower temperatures before full service is permitted.
- When cleaning the floor prior to its being put into its intended service, more aggressive cleaning chemicals than normal may be used. These will not damage the floor, but the use of proprietary paint strippers containing caustic alkalis and chlorinated hydrocarbon solvents should be avoided as they can bleach and discolour the floor surface.

## IN-USE CLEANING

Specialised floor cleaning equipment is as widely available as the variety of cleaning chemicals and bactericides used with it. *Your choice of a Sika® Ucrete® floor does not restrict your choice of cleaning regime, equipment or chemicals.*

Flooring cleaning equipment: the choice is quite wide and includes: rotary scrubber driers, mobile scrubber brushes,

rotary scrubbers, high pressure/low volume spray, low pressure/high volume spray.

When selecting equipment consider the following criteria:

- relate the method to the “soil” type; what is suitable for wet “soil” in a meat preparation area may not be suitable for dry “soil” in a bakery
- relate the method, and frequency, of cleaning to the risk status of the area; all methods may be suitable in a finished goods warehouse but not in a high risk area such as chilled food preparation
- methods suitable outside of production hours may not be appropriate during production; be aware of risk of aerosol generation (see references on page 3)

Most **cleaning equipment manufacturers** have specialist knowledge and offer practical demonstrations of equipment. You are advised to consult them. The list below is not exhaustive but is provided as a guide. Similar equipment from other manufacturers may be equally suitable.

[Nilfisk](#)  
[Karcher](#)  
[Tennant](#)  
[Taski](#)

Cleaning materials – including bactericides: the variety of cleaning chemicals and bactericides available is extensive and making the appropriate selections can be confusing. The correct choice of chemicals is important and you are strongly advised to seek specialist advice. The following companies will be able to offer advice on the selection of appropriate cleaning chemicals in relation to “soil” types.

[Ecolab](#)  
[Solenis](#)

Total food plant hygiene: advice on all aspects of food plant hygiene, including floors, is available from:

[Campden BRI](#)

## MAINTENANCE AND REPAIR

Even the most assiduously cleaned Sika® Ucrete® floor may suffer damage to its integrity by some unforeseen incident in the workplace, which could result in a consequential risk of bacteriological build-up in cracks etc.

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If this situation arises, the damaged Sika® Ucrete® floors should be repaired without delay. Consult your specialist applicator, who has the in-depth knowledge of the remedial techniques that will restore your Sika® Ucrete® floor to its original pristine condition.

Good standards of industrial hygiene can only be maintained if the integrity of your Sika® Ucrete® floor is complete.

## References

1. Holah, J.T., Timperley, A.W., and Holder, J.S., The Spread of Listeria by Cleaning Systems. Campden & Chorleywood Food Research Association, Technical memorandum No.590 (October 1990).
2. Holah, J.T., Taylor, J.H., and Holder, J.S., The Spread of Listeria by Cleaning Systems (Part 2). Campden & Chorleywood Food

Research Association, Technical memorandum No.673 (March 1993).

3. European Regulation No 852/2004

## CONTACT DETAILS

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