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Commercial Floor Care - Tile & Grout

"Exceptional Tile & Grout Steam Cleaning: Cutting-Edge Technology Rarely Offered by Others for Pristine, Immaculate Commercial Floors"

One of the most utilized surfaces in commercial buildings, tile and grout, is ideally suited for many of the main traffic areas. Commonly installed as a grouted floor, overall it stands up best to heavy foot traffic, and is found in entryways and foyers, halls, bathrooms, kitchens and emergency stairwells.

The type of grouted surfaces varies based on architectural design and budget, and may include:

- Ceramic- a budget-friendly soft clay material
- Quarry tile- an unglazed ceramic tile, highly durable with a low-slip surface
- Porcelain- dense fine clay material, more durable but at a higher cost
- Terrazzo- Epoxy baked with crushed glass, shells, and stone chips; costly but highly serviceable
- Natural Stone- Premium materials like marble or granite; gorgeous, but marble (soft) requires extra care

These surfaces generally stand up well to heavy foot traffic, which is why they are popular. And with the exception of marble, although on the surface it is more easily maintained, over time the tile and the grout, especially will begin to show signs of contamination.

Grout color greatly helps floor cleanliness appearance, or it sorely detracts from it!

The grout color can help or hinder one's overall perception of whether a floor is clean or dirty. If the grout color factor's a use exposure, the grout color may well help disguise soiling. Conversely, a light color used may not hide soiling at all, and become a hindrance because its dirty appearance is plain to see.

Use factors also persuade the appearance visually, revealing soiling buildup.

Depending on the use of the facility, this can weigh heavily on the performance, cleanliness, and buildup of contaminants such as dirt, asphalt residues, oils, grease, food and beverage spills, and mop residues. Likewise, the type of grout, in addition to the grout color, also contributes either positively or negatively as to the appearance and healthful impact on the grout and floor.

Undue influence that food establishments and convenience stores have on the appearance.

There's no question that restaurants, smaller eateries, fast food establishments, and even convenience stores, especially gas/convenience stores, inherently burden tile and grouted floors. The combination of organic grease, dirt, and soils and asphalt tar oils makes these floors especially challenging.

Even mopping solutions with heavy additives and improperly maintained floor mopping equipment take their toll on these floors, too!

While the floor cleaning industry solely backs a routine neutral floor cleaner as the ideal daily mop solution suggested for floor care, there are a variety of floor cleaners with additives that are used. Some have disinfectants and some have fragrance additives, while others are degreasers.

So, honestly, improper dilution, the wrong solution, or too much of one can deposit floor residues that will easily contaminate a grouted tile floor. And often, especially for the restaurant application, the degreasers become a sticky residue in and of itself, becoming a magnet for oils and soil buildups that force a floor out of control!

Now eventually, the layers of mop residues build up, making them 'out of control' dirty.

Soon routine in-house cleaning staff added more and more of it on a daily basis. And they unknowingly complicate it further, by using cross contaminated mops or overly soiled mops (that are improperly cleaned or stored). Repeating the cycle, it becomes out of control.

“Click-Click-Click”: The ‘crescendo’, these “out of control” grouted tile floors will become so soiled, greasy, and sticky that you can even hear a clicking noise when you walk!

Beyond dirty grout, the floors become sticky, so every person’s step emits a clicking sound. Sadly, with all this happening right under their feet, no one even realizes it until a floor professional points it out.

TO THE RESCUE: Our professional scrubbing and steam extraction stops this ugly cycle!

Luckily, once we intervene, this cycle stops! And with a periodic program, we can keep it from recurring. First, we annihilate the residue buildup by scrubbing it and rinsing it with volumes of near boiling water. We fix what in-house missteps, processes, and equipment limitations create.

Harnessing a powerful system offered by few, this gets the job done like nothing else! Never would an in-house team have access to this, and few others do either (because most don’t have the \$100K invested needed for this high-tech rinsing) will ever compare!

What Our Steam Extraction Rinsing Does for Commercial Tile & Grout

- Our state-of-the-art advanced steam extraction cleans floors like no other system.
- Operates at temperatures near boiling (212°F) with 1500 PSI pressure and powerful vacuum recovery.
- Sanitizes floors at high heat, leaving no residue behind.
- Fully recovers and removes the dirty water and heavy residues—nothing is left on the floor.
- Eliminates dirt and heavy degreasers, and residues left behind.
- **Ideal for high-traffic areas** like bathrooms, kitchens, locker rooms (especially good for restaurants)
- **Custom ‘Post Restoration’ Maintenance Programs:** Tailored to your needs, prevents this dirt cycle!

Once your floors are beyond the dirt “abyss,” we’ll implement the best steam extraction schedule and self-practices to preserve your floors’ appearance moving forward!.

After the floors are restored, we’ll advise you on a suggested steam cleaning schedule: 2-4 times yearly, or every 6-12 months. And we will redirect what your daily practices of cleaning should be, to include:

- 1) **“Daily” Neutral Floor Cleaner Solution-** this is the routine floor cleaner you should for regular mopping. Refer to the correct dilution, don’t over-add it. (Avoid the ‘glug-glug’ method!)
- 2) **Storage of Mop-** DO NOT STORE YOUR USED MOP IN YOUR MOP BUCKET! They will sour and increasingly contaminate the floor with every use. Store, or even hang them, so the mop can air out.
- 3) **Mop Rotation-** Launder or replace mops regularly (\$2-5).Will keep floors cleaner!
- 4) **Segregating Mops-** Keep bathroom and or kitchen mops and buckets separately. Don’t cross-use.
- 5) **Degreasers-** should be a periodic treatment. In the case of restaurants, fast food establishments, or convenience stores, interim procedures should be instituted to reverse any future residue build-up.

Call us for a free tile & grout cleaning estimate, or let us provide you with a proposal to provide ongoing service to keep your tile & grout in the best possible condition for years to come. Give us a call today! **609.953.0472**