

GREEN CLEANING

Entrance mats are an integral part of any green cleaning program. By preventing contaminants from entering a facility mats will substantially reduce the need for cleaning chemicals that might be harmful to building occupants and the environment. As a member of the U.S. Green Building Council, M+A Matting is committed to developing and manufacturing green friendly mat products. Our high quality mat line includes over 50 mats with recycled content. We make buildings greener by keeping them cleaner.



www.mamattng.com

M+A MATTING • 340 CROSS PLAINS BLVD • DALTON, GA 30721
TOLL FREE 800.241.4696 • 706.277.2551 • FAX 706.277.3170

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ENTRANCE MATS

INTERIOR MATS

SLIP RESISTANT MATS

ERGONOMIC MATS

GREEN CLEANING

**MAT SOLUTIONS FOR
FOOD SERVICE/RESTAURANT
FACILITIES**





ENTRANCE MATS

Maintaining a high level of appearance and providing a safe environment for occupants is a challenge all food service & restaurant facilities face on a daily basis. The International Sanitary Supply Association (ISSA), the world's largest cleaning association, has found that as much as 80% of the dirt that enters a facility is tracked in as people enter the premises. These contaminants if allowed to enter the facility can cost up to \$600 per pound to remove and cause health risks to workers and visitors. High performance entrance mats and entrance systems can capture as much as 90% of these contaminants at the door. This proactive measure greatly reduces occupant exposure while saving food service & restaurant facilities hundreds of dollars annually in cleaning and maintenance costs.



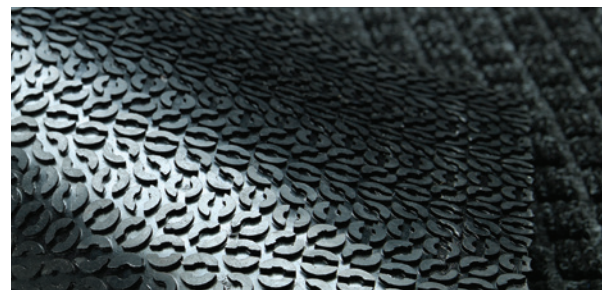
INTERIOR MATS

Interior mats perform many tasks. They are used as dust control or finishing mats when used in conjunction with an entrance mat program. There are many areas of a food service or restaurant facility that require an interior "finishing" mat. In areas with high traffic flow, and the possibility of spills and contamination, interior mats are used to protect floors and minimize tracking. They also provide a safe walking surface when placed on hard surface floors.



SLIP RESISTANT MATS

Slips and falls will occur, but there are steps management can incorporate to minimize these accidents. Proper matting and floor covering certified by the National Floor Safety Institute (NFSI) is the best step to reduce these occurrences in high risk and high traffic areas. Choosing the proper backing is essential for preventing slips, trips and falls. M+A Matting's "Anchor Safe" rubber backing keeps mats in place on virtually all hard surfaces even with high cart and pedestrian traffic. This patent pending design is available on most versions of Waterhog mats. Over 60 M+A Matting products carry the NFSI certification. These mats have been subjected to a rigorous series of NFSI tests that include



ERGONOMIC MATS

Many food service & restaurant employees that stand on hard surfaces such as tile and linoleum often suffer from fatigue and discomfort that can lead to reduced productivity. Prolonged standing puts pressure on the feet, leg muscles, spine, neck and shoulders and can lead to chronic pain, injuries and muscular disorders. As a practical consideration, by providing anti-fatigue matting in many areas of the food service or restaurant facility, employers will see many benefits. Some benefits include increased productivity and worker morale, as well as decreases in sick leave, workers compensation claims and substandard production due to fatigue.

