

Important Cleaning Best Practices to Keep Well Your Restaurant

Keeping a restaurant clean and well-maintained is important for both customer satisfaction and ensuring the health and safety of your employees and patrons. We will look at some crucial cleaning best practices to follow:

- 1. Develop a Cleaning Schedule:** Prepare a detailed cleaning schedule that outlines daily, weekly, and monthly cleaning tasks on a sheet. Assign responsibilities to specific staff members to ensure that tasks are completed consistently without fail.
- 2. Use Color-Coded Cleaning Tools:** Use a color-coded system for cleaning tools (cloths, brushes, mops) to prevent cross-contamination. For instance, utilize different colors for cleaning different spaces, like red for restrooms and blue for dining areas.
- 3. Train Your Staff:** Properly train your staff on cleaning procedures, including the correct use of cleaning products, equipment, and safety protocols. Continuous training helps ensure consistency in cleaning practices.
- 4. Clean as You Go:** Encourage your staff to clean as they work to prevent messes from accumulating. This includes wiping down surfaces, cleaning spills immediately, and ensuring that food preparation areas remain tidy.
- 5. Sanitize High-Touch Surfaces:** Regularly disinfect and sanitize high-touch surfaces such as tables, chairs, menus, door handles, and payment terminals. This is mandatory in light of health concerns.
- 6. Pay Attention to Restrooms:** Maintain clean and well-stocked restrooms. Regularly clean and disinfect toilet seats, sinks, faucets, and other restroom fixtures. Restrooms are a reflection of your restaurant's overall cleanliness.
- 7. Deep Clean Equipment:** Regularly deep clean kitchen equipment, including ovens, grills, fryers, and refrigerators. Grease and food particles can accumulate and become fire hazards if not properly cleaned.
- 8. Handle Food Waste Properly:** Dispose of food waste promptly and correctly to prevent odors and pest infestations. Keep garbage bins covered and emptied regularly.
- 9. Launder Linens and Utensils:** Ensure that table linens, napkins, and utensils are thoroughly cleaned and sanitized after each use. Use appropriate cleaning methods for different materials.
- 10. Ventilation and Air Quality:** Regularly clean and maintain ventilation systems to ensure proper air circulation and prevent the spread of odors. Good air quality contributes to a pleasant dining experience.
- 11. Store Cleaning Chemicals Safely:** Store cleaning chemicals in a designated area away from food and food preparation areas. Ensure that they are properly labeled and that staff members understand their correct usage.
- 12. Pest Control:** Implement effective pest control measures to prevent infestations. Seal cracks and gaps, keep food storage areas clean, and schedule regular pest control inspections.

