

9 TOP SIGNS OF A CLEAN RESTAURANT

1



Front Exterior of Restaurant IS CLEAN

This is your guest's first impression of your restaurant and you want it to be a positive one. Sidewalks should be clean, outside dining areas should be tidy and windows should not be filled with dirt and fingerprints.

2



Table and Chairs ARE CLEAN

Sticky, dirty tables and chairs are one of the top pet peeves for guests when it comes to restaurant cleanliness²



3



CLEAN FLOORS

Not only can a dirty floor be a safety hazard to your guests but it also doesn't give guests the best impression of your restaurant.

4

Menus, Condiments and Utensils ARE CLEAN

Guests have a positive first impression when a restaurant pays attention to details. Focus areas are clean menus, condiments and table settings⁴.



5



ABSENCE OF UNPLEASANT ODORS

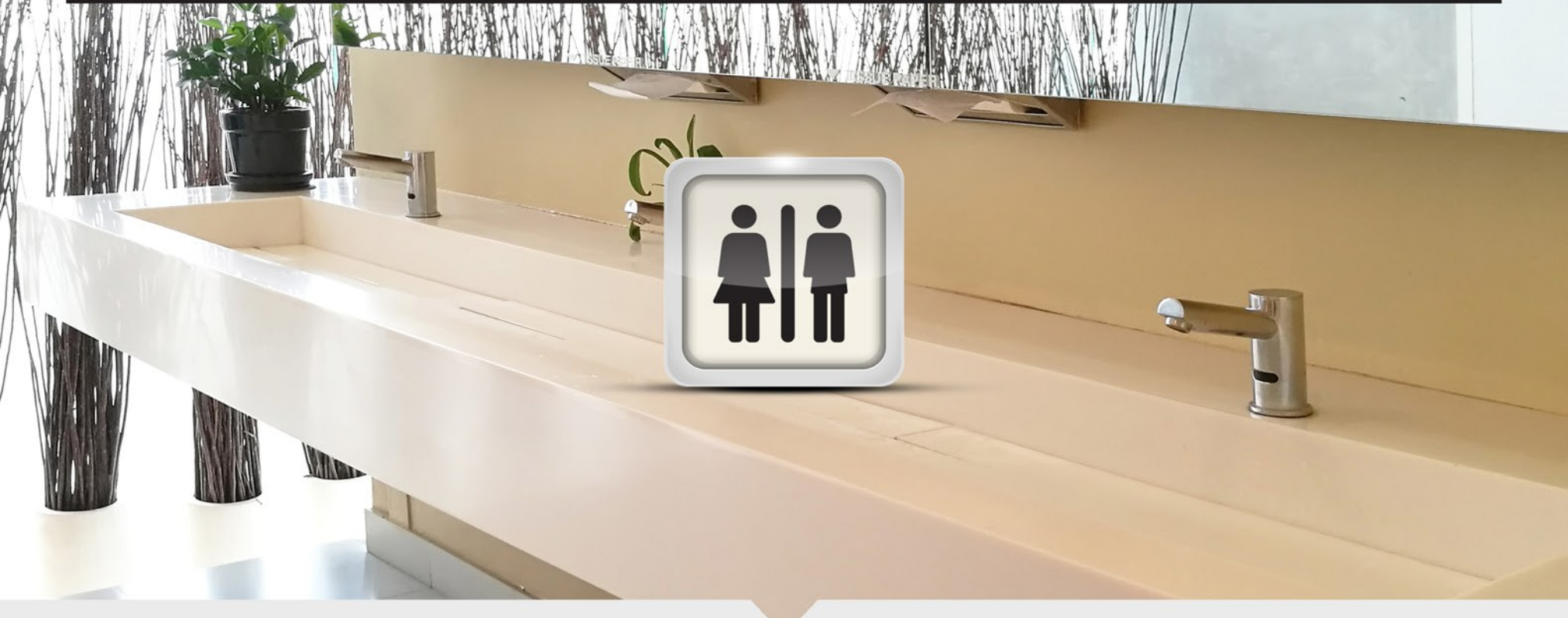
85%



of people said that Unpleasant odors would likely make them NOT EAT AT THE RESTAURANT AGAIN⁵

6

THE RESTROOM IS CLEAN



85% of people say that A DIRTY RESTROOM IS A SIGN OF A **dirty establishment**

29% of patrons say THEY'LL NEVER COME BACK to a restaurant if it has a **dirty restroom**

7



Employee Health & Hygiene

ILL EMPLOYEES SHOULD NOT BE WORKING, this puts your guests at risk. Healthy employees should wash⁷ hands regularly

1 OUT OF EVERY 3 cases of FOODBORNE ILLNESSES IN RESTAURANTS is directly related to poor hand hygiene⁷

8



The Self-Serve Station IS WELL MAINTAINED

This is A HIGHLY USED AREA in many Fast Casual and Quick Service Restaurants. Keeping this clean will give guests a better overall experience.

9

THE KITCHEN IS CLEAN



Many restaurants have areas of their kitchen visible to guests. Not only is it important to keep the kitchen clean for food safety but also for the protection of your employees. You wouldn't want them to slip on a greasy/wet floor⁹.



Source:
1. <http://mdpowerwash.net/restaurant-pressure-washing>
2. <https://www.steritech.com/insights/best-practices/drivers-behind-restaurants-choices/#sthash.YzuOfsWA.dpbs>
3. <http://www.nationalpurity.com/5-dirtiest-places-in-a-restaurant/>
4. <http://www.cheatsheet.com/personal-finance/5-warning-signs-that-a-restaurant-might-make-you-sick.html/?a=viewall>
5. <http://www.fastcasual.com/news/dirty-dishware-restrooms-and-odor-are-top-3-customer-turnoffs/>
6. <http://www.cheatsheet.com/personal-finance/5-warning-signs-that-a-restaurant-might-make-you-sick.html/?a=viewall>
7. <http://www.fosters.com/article/20160406/NEWS/160409608>
8. <https://www.steritech.com/insights/best-practices/drivers-behind-restaurants-choices/#sthash.YzuOfsWA.dpbs>
9. <http://www.nationalpurity.com/5-dirtiest-places-in-a-restaurant/>