

Take Control of Your Digital Reputation



A CHECKLIST FOR RESTAURANTS | KEY AREAS OF FOCUS

FIRST IMPRESSIONS

- Clean windows & doors (inside & out) - **DAILY**
- Trim vegetation & tidy landscaping - **BI-WEEKLY**
- Evaluate pest attractants & entry points - **MONTHLY**
- Power-wash/clean exterior walls - **BI-ANNUAL**
- Evaluate parking lot surfaces - **ANNUALLY**

SET THE TABLE FOR SUCCESS

- Cleaning and disinfecting chemicals for basic table turns.
- Heavy-duty spot cleaning chemicals for stains & spills
- Commercial-grade warewashing machine & chemistry
- Address pest activity immediately

MAKE YOUR RESTROOMS SHINE

- Clearly define restroom cleaning procedures & assign responsibilities
- Deep-clean restrooms – **DAILY**
- Spot-clean high touch-points (doors, handles, sinks, toilets) – **2-3x DAILY**
- Re-stock paper goods (toilet tissue, paper towels, etc.) – **2-3x DAILY**
- Multi-purpose cleaner/disinfectant to speed restroom cleaning

PUT FOOD SAFETY FRONT & CENTER

- Post food safety/hygiene/public health certificates at the entryway
- Place hand sanitizer dispensers at host stand and in dining areas
- If possible, post food safety protocol in customer-visible location
- Stay up-to-date on current regulatory requirements & changes
- Consider third-party food safety audits

DON'T LET PESTS PESTER CUSTOMERS

- Inspect exterior for pest feeding/breeding grounds & entry points
- Keep doors & windows closed; maintain positive air pressure
- Inspect all incoming goods for signs of pest activity
- Minimize food debris inside the restaurant (drains, floor, etc.)
- Cover all perishable foods & waste containers
- Train staff to recognize & report signs of pest activity
- Partner with a proactive pest management professional to provide proactive treatments and ongoing consultation

¹ TripAdvisor, 2017

² Harvard Business School research, 2016

³ <https://moz.com/blog/new-data-reveals-67-of-consumers-are-influenced-by-online-reviews>

⁴ <http://www.mintel.com/blog/foodservice-market-news/cleanliness-menu-selection-and-comfort-most-important-when-dining-out-reports-mintel>

LEARN MORE AT:
www.ecolab.com/solutions/pest-solutions-for-foodservice

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