FoodSafeTRUTH.com
Your source for food safety information.

# 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 cleanliness.**

## 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

When a restaurant **pays attention to the details** and has clean menus with the condiments and utensils clean and neatly set up on the table it gives guests a positive first impression.

## 5 ABSENCE OF UNPLEASANT ODORS

**85%** *of people said that* **Unpleasant odors would likely make them NOT EAT AT THE RESTAURANT AGAIN**

## 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 **wash hands** regularly

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

## 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 floor.

***Source:***
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