Housekeeping – Restaurants Meeting Kit



WHAT'S AT STAKE

A restaurant's reputation is critical to its success, and maintaining a clean and hygienic environment through proper housekeeping is essential to building and preserving a positive reputation. Word of mouth is a powerful marketing tool, and negative reviews due to poor hygiene can damage a restaurant's reputation and bottom line.

WHAT'S THE DANGER

POOR HOUSEKEEPING HAZARDS

Poor housekeeping can create a range of hazards that can negatively impact the health and safety of everyone in the restaurant. Follow proper cleaning and sanitation procedures to prevent these hazards from arising.

- **Slips, trips, and falls:** Spills, debris, and clutter on floors can lead to slips, trips, and falls, which can cause serious injuries.
- **Foodborne illnesses:** Poor hygiene practices can lead to the spread of germs and bacteria, which can cause foodborne illnesses.
- **Cross-contamination:** Failure to properly clean and sanitize surfaces, dishes, and utensils can lead to cross-contamination and the spread of harmful bacteria.
- **Fire hazards:** Grease and other flammable substances can accumulate in kitchen areas, increasing the risk of fires.
- **Pest infestations:** A lack of cleanliness can attract pests, such as rodents and insects, which can spread disease and cause damage to the restaurant's infrastructure.
- **Poor air quality:** A buildup of dust, dirt, and other particles can lead to poor air quality, which can cause respiratory problems for staff and customers.

HOW TO PROTECT YOURSELF

RESTAURANT HOUSEKEEPING TASKS

Cleaning and sanitizing surfaces: Housekeepers clean and sanitize surfaces such as tables, counters, and bar tops to ensure they are free from dirt, grime, and germs.

Cleaning and organizing kitchen equipment: Housekeepers clean and organize kitchen equipment such as ovens, grills, and fryers to ensure they are in good working order and free from grease and other residues.

Mopping and sweeping floors: Housekeeper’s mop and sweep floors to remove dirt, debris, and spills, and to maintain a safe and hygienic environment.

Cleaning and restocking restrooms: Housekeepers clean and sanitize restrooms and restock supplies such as toilet paper, soap, and paper towels.

Removing trash and recycling: Housekeepers collect and dispose of trash and recycling to maintain a clean and tidy environment.

Monitoring inventory: Housekeepers monitor inventory levels of cleaning supplies and restocking as needed.

Reporting maintenance issues: Housekeepers report any maintenance issues to the appropriate personnel, such as broken equipment or plumbing issues.

BEST RESTAURANT HOUSEKEEPING PRACTICES

Effective housekeeping at a restaurant requires a systematic approach that covers all areas of the establishment. Here are steps to take to deal with housekeeping at a restaurant:

Create a cleaning schedule: Establish a cleaning schedule that covers all areas of the restaurant, including the dining area, kitchen, and restrooms. Make sure to assign specific cleaning tasks to staff members and ensure that the schedule is followed consistently.

Train staff on proper cleaning procedures: Train all staff members on proper cleaning procedures, including the use of cleaning products and equipment, and the appropriate methods for cleaning different areas of the restaurant. Make sure to emphasize the importance of hygiene and safety.

Use appropriate cleaning products and equipment: Use appropriate cleaning products and equipment for each cleaning task. For example, use a disinfectant solution for cleaning tables and chairs, and a degreaser for cleaning kitchen surfaces.

Monitor and inspect: Monitor and inspect the restaurant regularly to ensure that cleaning standards are being met. Check that cleaning products and equipment are being used correctly and that staff members are following the cleaning schedule.

Establish pest control measures: Implement pest control measures, such as regular pest inspections, to prevent infestations and ensure a safe and hygienic environment.

Regular maintenance: Regularly maintain the equipment, fixtures, and fittings, and replace any damaged or worn-out items to prevent any hygiene or safety hazards.

Set up a reporting system: Establish a reporting system to allow staff to report any cleaning or maintenance issues as soon as possible.

Be thorough in your cleaning and pay attention to details. Make sure to clean areas that are often overlooked, such as corners and baseboards.

Address spills and messes as soon as they occur. For example, clean up spills immediately, and address stains on tablecloths or upholstery promptly.

Encourage all staff members to participate in maintaining a clean and hygienic environment. Make sure that everyone understands the importance of housekeeping and is trained on proper cleaning procedures.

Keep cleaning supplies and equipment organized and easily accessible. This will help

ensure that cleaning tasks can be completed efficiently and effectively.

Regularly evaluate your cleaning procedures. Stay up to date on best practices for restaurant housekeeping and make adjustments as needed.

FINAL WORD

Good housekeeping at a restaurant requires a commitment to maintaining a clean and hygienic environment through regular cleaning, organization, and following food safety protocols.