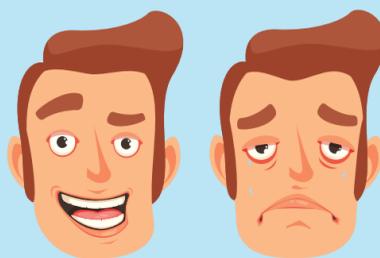


# KEEP YOUR RESTAURANT HEALTHY: SANITATION TIPS FOR RESTAURANT OWNERS

As a restaurant owner, you never want either your employees or your customers to get sick from your business. There are several things you can do to promote sanitation in your establishment and fight against bacteria, viruses, and illness.



**1** Provide several ways for customers to sanitize their hands while in your restaurant. Have hand sanitizer available near the entrance for those who would like to use it upon entering or exiting. And make sure the restrooms are well stocked with soap, towels, and other necessities.

**2** Make sure employees are properly washing their hands throughout their shift.

### How to Properly Wash your Hands

1. Wet hands under clean, running water.
2. Lather hands by rubbing together with soap. Lather backs of hands, between fingers, and underneath nails.
3. Scrub hands for at least 20 seconds, or the length of time it takes to hum "Happy Birthday" twice.
4. Rinse hands under clean, running water.
5. Dry hands using clean towel.

If soap and water are not readily available, use a hand sanitizer that is at least 60% alcohol.



**3** Closely monitor your employees for signs of illness. If a server, waitress, bartender, cook, or other foodservice employee is exhibiting signs of being sick—coughing, sneezing, flushed cheeks, chills—send them home.

**4** Ensure that your back of house workers are wearing gloves, hairnets, and beard nets when handling any food.



**5** Pay attention to what chemicals your restaurant uses to sanitize equipment. Is it strong enough to kill off any bacteria and viruses that may be lingering on surfaces? Using bleach, quaternary solutions, or iodine in your cleaning solutions will give your equipment a deeper clean than just using soap and water.

**6** Have a regular cleaning schedule in place. Have a list of what should be cleaned daily, weekly, and monthly for your employees to reference and use as a guide during their shifts.



**7** Wipe down menus. To prevent the spread of germs, have your front of house workers give each menu a quick wipe down before handing it to the next table of customers.

**8** Have disposable products and pre-packaged straws and cutlery on hand for customers who request them. Because these are one-use products, some customers feel more comfortable using them.

