



Think ahead.

10 tips to promote good restaurant hygiene

Cleaning routines are more important than ever. Below you find 10 tips to help you promote good restaurant hygiene and create safe experiences for both staff and guests.

1 Soap and water go first

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If your hands are visibly dirty soap and water is the only choice. The basic method of hand hygiene should always be washing with soap and water, then drying with a clean paper towel.

2 Go gentle on the skin

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Your skin is a defense against bacteria and when you wash your hands frequently you risk damaging that protective layer. Select a soap that is both effective and gentle.

3 Keep the water comfortable

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The temperature of water is not very important in terms of removing germs.

4 Drying is part of hand washing

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When drying your hands with paper towels you remove dead skin cells as well as bacteria and viruses that might have been missed with soap. Damp hands will more easily pick up and transfer bacteria. Avoid air dryers, they produce more airborne droplets, increasing the risk of bacteria spread in the room.

5 Sanitizer is not a substitute for washing

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Hand sanitizers should be used when hands are clean and dry. Sanitizers kill viruses and bacteria on hands but dirt can interfere with their effectiveness.

6 Make sanitizer accessible

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Wait staff have frequent contact with menus, cash, credit cards and other high touch items without easy access to hand wash stations. But since their hands do not get dirty hand sanitizer is a great option. Keep sanitizers placed where easy to access for staff so they do not need to interrupt their work to maintain hygiene.

7 Use effective sanitizers

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Alcohol is almost always the quickest acting ingredient and kills the most kinds of germs. Make sure to use a hand sanitizer that is at least 60-70% alcohol.

8 Be mindful about gloves

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Gloves help protect your hands from heavy soiling, they can also create a false sense of security. They can be cleaned and sanitized while wearing them but should be discarded once removed.

9 Look over your cleaning tools

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Cloth towels can harbor unwanted microbes that can easily transfer to food either directly or via hands. Chef or kitchen towels should not be used for drying clean hands; use paper towels instead.

10 Communicate your efforts

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Reassure your guests by being transparent and communicating the measures you are taking to keep the restaurant clean and safe.

Visit Tork Clean Care for more hygiene tips and tools:

[torkusa.com/TorkCleanCare Foodservice](http://torkusa.com/TorkCleanCareFoodservice)