

A CHECKLIST FOR RESTAURANTS | KEY AREAS OF FOCUS

FIRST IMPRESSIONS		PUT FOOD SAFETY FRONT & CENTER	
	Clean windows & doors (inside & out)		Post food safety/hygiene/public health certifc ates at the entrance
	Trim vegetation & tidy landscaping		
	Evaluate pest attractants & entry points		Place hand sanitiser dispensers at host stand and in dining areas
	Power-wash/clean exterior walls		
	Evaluate parking lot surfaces		If possible, post food safety protocol in customer- visible location
SET THE TABLE FOR SUCCESS			Stay up-to-date on current regulatory requirements
	Cleaning and disinfecting chemicals for basic table turns.	Ш	& changes
			Consider third-party food safety audits
	Heavy-duty spot cleaning chemicals for stains & spills	DON'T LET PESTS PESTER CUSTOMERS	
	Commercial-grade warewashing machine & chemistry		Inspect exterior for pest feeding/breeding grounds & entry points
	Address pest activity immediately		Keep doors & windows closed; maintain positive air pressure
MAK	E YOUR TOILETS SHINE		Inspect all incoming goods for signs of pest activity
			Minimise food debris inside the restaurant (drains, floor, etc.)
Ш	Clearly define toilets cleaning procedures & assign responsibilities		
	Deep-clean toilets		Cover all perishable foods & waste containers
	Spot-clean high touch-points (doors, handles, sinks, toilets)		Train staff to recognise & report signs of pest activity
	Re-stock paper goods (toilet tissue, paper towels, etc.)		Partner with a proactive pest management professional to provide proactive treatments and
	Multi-purpose cleaner/disinfectant to speed		ongoing consultation

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