



Make sure your staff wears [properly cleaned uniforms](#) and that there are [hand sanitisers in the washroom and kitchen](#) so that they can keep their hands germ-free before and after handling food.



72. Avoid overstaffing

Always remember that even minimum wages add up quickly even if having a few extra employees may not look like a huge expense. Having too many staff on the floor might mean your servers will get less tip and that can easily deflate their morale.

One way to find the right staffing balance for your business is to keep tabs on wages. Being able to see how much is being spent each day, week and month will help you determine whether you have the right number in your team.

[Chris Tacon of Go Roster](#) (an online rostering system for hospitality business)

73. Focus on training and development

Any under-performing employee, may they be new or a veteran, will cost you time and money so you have to improve your employee's efficiency with training. The key, after all, to a successful business is to surround yourself with brilliant and talented people.