



Classic and durable chef aprons from AlSCO

100. Get rid of grease in your fryer and grill

Grease that build-up on your fryers and grills can become a fire hazard. Clean the baskets, filters, hangers and tank racks separately and keep the interior surface of your fryer and grill free of signs of oil by wiping it with paper towels and a wet sponge soaked in warm soapy water.

You may also soak your grills in soapy water for 24 hours to remove hardened deposits and blackened carbon.

101. Keep stockroom and storage organised

Regularly check your stockroom shelves to see if items have reached or are nearing their expiration dates, if containers are worn out, or have cracked lids, and broken labelling.

102. Clean your washroom and toilet every hour

Customers remember restaurants with clean washrooms and make sure never to forget those without. You want them to remember yours as one that is up to par with hygiene standards.



Denny's restaurant restroom sign from [Yelp's website](#)

