Clean your washroom and toilet every hour. Never miss important 'touch points' like handles, switches, and faucets as these are the areas that are most prone to the spread of bacteria.

- Any fixture or fitting that people touch, including on and off buttons of hand dryers, should be thoroughly cleaned with disposable disinfectant wipes to avoid further spreading the germs around.
- Also check fixtures, taps, and toilet seats for damages that may need repairs or replacement.
- Get rid of those loose toilet seats as they are considered as health hazards, fix broken door locks, brush the grout between tiles with a hard-bristled grout brush, and do something about those cracked mirrors and tiles as they can house thousands of germs too.



<u>Urinal and Shower Deep Clean</u> by Fresh & Clean

Get Fresh & Clean's <u>managed washroom service</u> to make your washroom maintenance effortless. No need to constantly worry about refilling soap dispensers, bad odour, and overflowing sanitary bins.

## 103. Powerwash and prettify your exteriors

A restaurant that looks neat outside gives customers the impression that there must be something good inside. So the outside area of your restaurant should also stay clean as it will provide an all-important first impression.



<u>The Grounds Guys</u> are experts in cleaning and brightening business properties in a snap through <u>Commercial Power Washing</u>.

