

97. Keep carpets, curtains, and linen clean and stain-free

Always check your carpets, curtains, and linen for obvious and unsightly wear and tear.

- Stains can be removed by high pressure cleaning, heat and steam extraction
- Vacuum carpets regularly to keep them free of debris such as dirt and dust that could tangled in the carpet fibres
- Make sure all curtains and window dressings are properly laundered

Alsco offers [managed floor mat rental services](#) for your restaurants so you don't get to worry about cleaning dirty mats. Mats are cleaned and maintained regularly.



Alsco [Personalised Mats](#)

98. Clean the fridge and freezer regularly

When cleaning, make sure to remove everything from fridges and freezers and check every item's expiration dates.

Use multipurpose cleaners and damp cloth to clean and defrost shelves where necessary using a [multipurpose cleaner](#) and damp cloth.

Only a [damp cloth](#) is needed to wipe down the exterior of these appliances for a perfect finish.

99. Staff Uniforms

Customers notice how your staff present themselves. Make sure they don't only have [nice uniforms to wear](#), but also that these uniforms are always kept looking neat and professional.



[Customised chef uniform](#) managed by Alsco