

The best way to get rid of dirt from walkways, pathways, and exterior walls is to blast them clean with a power/pressure washer. Don't forget to clean exterior doors and repaint them if they look worn out.

- If you have the space, outdoor and garden furniture that can endure adverse weather conditions make great investments
- Artificial plants, flowers, and hanging baskets will also cost you less
- Add patio benches or welcome planters to attract more people into your restaurant.

104. Wheelie bins need regular cleaning too

Regularly clean your bins, inside and out. You may also want to power wash them to ward off unwelcome pests and keep them looking fresh. Make sure your bins do not collect water as this attracts rats and other animals. It is best to hide your bins from view with a bin store or secure them with fences.

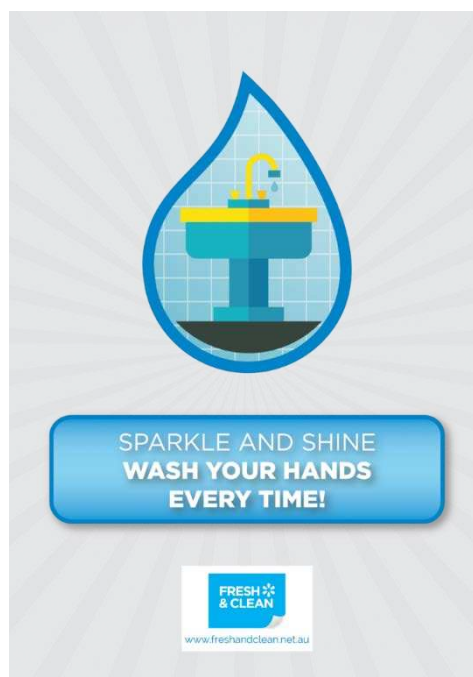
105. Use the correct method to wash hands

Regular hand washing should be a habit in your restaurant. Make it 100% sure that your employees understand the importance of keeping their hands clean and sanitised at all times.

Put up reminder posters in the kitchen on when they need to have clean hands:

- Before, after, and while preparing cooked food
- When handling meat, uncooked eggs, seafood, and poultry
- After they go to the toilet, sneeze, blow their nose, touch garbage
- After assisting someone who is sick

Or maybe reminders on how to properly wash hands, in case they forget. Here are free, print-ready hand washing posters that you can post in your kitchen and in your washrooms.



[Download and print poster](#)

More [hand washing and hygiene posters](#) here.