

106. Follow HACCP principles

Make sure that everyone in your restaurant is aware of the [HACCP food safety management system principles](#) and the practices in keeping and preparing food to prevent the growth and spreading of bacteria.

Not only will these practices help ensure that the food you serve is kept sanitary, they will also minimise the risk of spoilage and cross contamination of food while in the storage, or during preparation and cooking.

107. Clean surfaces and utensils

After use, every single utensil used and every surface in the kitchen should be thoroughly cleaned. Use hot, soapy water and disposable paper towels to clean up spills and if you are going to be using cloths on other surfaces, make sure these are washed using a hot cycle on a washing machine.

108. Sanitise smaller kitchen items and utensils

Consider investing on a commercial dishwasher that will help you sanitise utensils and other small kitchen items. When it comes to eliminating bacteria, you will really need high temperatures when cleaning for them to be killed.

109. Cleaning commercial kitchen floors

Grime and bacteria build up mostly on kitchen floors. So make sure all kitchen floors are mopped regularly. If you are going to be mopping the floors everyday or every four hours, you might want to apply a non-slip coating to prevent staff from slipping when moving about.

110. Improve your 'mat game'



AlSCO [Anti-fatigue Mats](#)

As basic of a necessity they may seem, mats play huge and important roles in every restaurants. So get mats that will [prevent your staff from slipping](#), get mats that will [prevent dirt from outside get inside](#) the restaurant when customers come in, get a mat that will not [cause fatigue or exhaustion](#) for staff who need to stand for long periods of time.

