

Maybe even get a mat that will [promote your restaurant better](#) or one that [sends a message!](#)



AlSCO [Message Mats](#)

111. Have a regular cleaning schedule

Make sure you have a regular cleaning schedule. Also encourage each employees to never leave their assigned station in the kitchen dirty. For best results, you might want to consider hiring AlSCO's [Food and Beverage linen service](#) to deliver clean and hygienic linens for your restaurant every single day. We understand cleaning and will get the job done right.



[Clean and hygienic linens](#) from AlSCO

ACHIEVING YOUR #GREENGOALS

112. Conserve water

Start a green initiative in your restaurant by avoiding wasting too much water. Simple habit changes such as running the dishwasher only when it is completely full, loosening dried food by soaking them in a sink instead of running hot water on them, installing low flow faucets and toilets. All these can help cut down on water usage as well as soap and energy costs.