



Contributed tip from [Howard Tinker](#) of restaurantprofits.com.au

9. Do regular furniture inspections

To prolong furniture life and keep you from having to replace them with new ones, always watch out for signs of wear and tear in your restaurant's furniture by doing regular inspections.

Make sure all bolts and screws are secure and that chairs' legs are still stable and sturdy. Check for dents, chips, and torn fabric. For minor scratches, you can touch up and smooth them over with paint or varnish.

10. Use the right cleaning solutions

Cleaning commercial kitchen is going to be different from cleaning your small kitchen at home. There are high hygiene standards you need to follow so make sure that you are using the right cleaning solutions - chemicals that are specifically designed to keep your workplace sanitary.

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