

Checklist

Restaurant Building Maintenance

Making a good impression on customers is essential in assuring repeat business. However, good food is not the only thing that will maintain a solid customer base – it is important that every part of the customer's experience is pleasant. Simple things like parking lots and bathrooms can affect a person's perception of a restaurant, so it is important that you keep things clean and in working order. Parking lots can pose slip and trip hazards, and a dirty, rundown bathroom may lead to the assumption that the kitchen is also not clean. Here are some steps you can take that will help keep every part of your operation in top shape.

General Suggestions

Fix potholes, cracks and other damages to the asphalt quickly after noticing them or after a customer points out these damages. Don't wait until someone gets hurt.	
Check to make sure that all handicap spots are clearly marked.	
Conduct inspection checks of the parking lot as you would other parts of the restaurant for patron damage such as graffiti or litter.	
Purchase toilet partitions and doors with strong hardware and frames that resist wear and tear.	
Select sturdy waste baskets that are resistant to damage. Place these items right below the towel dispensers so less trash makes its way to the floor.	
Buy sturdy plastic dispensers with extra thick walls, which allow them to withstand more wear. Avoid stainless steel, as it dents easily.	
Purchase towel and toilet paper dispensers with clear windows to allow employees to easily see when the unit needs refilling.	
Avoid purchasing watery soaps, because they tend to clog soap dispensers and leave a messy residue on the countertops.	
Select fiberglass-reinforced bathroom doors, which are sturdy and fire-resistant.	
Buy materials that are mark-resistant, paint-resistant or scratch-resistant. This will prevent the surfaces from being damaged by graffiti.	
Inspect bathrooms regularly throughout the day.	

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