



Front-of-the-House Staff Cleaning & Maintenance Tasks

PROFESSIONAL GUIDE FOR RESTAURANTS AND FOODSERVICE OPERATORS

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A clean and well-maintained front-of-the-house creates a lasting impression on guests and helps keep your equipment, furniture, and space in good working order. Regular upkeep not only improves the customer experience but also prevents costly repairs or replacements down the road. Here are some essential cleaning and maintenance projects your staff can help with to keep everything in top shape.

Deep Clean Carpets & Rugs

Dining rooms experience heavy foot traffic, and carpets or rugs often collect dirt, spills, and debris that daily vacuuming can't fully remove. Over time, this buildup can damage fibers and create odors.

- Schedule routine deep cleaning with a carpet shampooer or hire a professional service.
- Pull tables and chairs aside to access corners and high-traffic areas.
- Inspect entryway rugs for wear and consider replacing tattered or frayed mats to improve both safety and appearance.

Inspect & Repair Furniture

Loose bolts or worn finishes not only look unprofessional but can also lead to safety issues. While furniture is moved for cleaning, use this time for inspection and touch-ups.

- Tighten screws, bolts, and nuts on chairs, stools, and table bases.
- Repair scuffed wood or metal with appropriate touch-up markers, polish, or fillers.
- Replace worn barstool covers or seat cushions to extend furniture life and refresh appearance.

Clean & Refresh Walls and Paint

Walls near booths, tables, and entryways can accumulate stains, scratches, and nicks over time. A clean, freshly painted wall makes a dining room feel brighter and more welcoming.

- Move booths and tables away from walls to clean thoroughly.
- Wipe down surfaces to remove stains and scuffs.
- Apply a fresh coat of paint where needed to instantly improve cleanliness and atmosphere.

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Keeping up with these front-of-the-house cleaning and maintenance tasks ensures your space always looks inviting, extends the life of your furniture and equipment, and helps prevent small issues from becoming big repairs. Guests notice the details – show them you care by maintaining a polished, professional environment.

Contact Star Foodservice Equipment Repair

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Your trusted partner for commercial kitchen equipment maintenance and repair.