Housekeeping – Restaurants Stats and Facts

FACTS

1. Poor housekeeping can result in food contamination, which can cause foodborne illnesses. For example, if kitchen surfaces and utensils are not cleaned properly, bacteria can spread to food and cause illness.
2. Wet floors, spills, and clutter can create slip, trip, and fall hazards. If customers or staff members slip, they can suffer injuries ranging from minor cuts and bruises to more serious injuries such as broken bones or head injuries.
3. Poor housekeeping can also create fire hazards. For example, if grease and other flammable materials are not cleaned from kitchen surfaces, they can ignite and cause a fire.
4. Poor housekeeping can attract pests such as rodents and insects, which can spread disease and cause health hazards. Pests can contaminate food, surfaces, and equipment, and their droppings and urine can cause respiratory problems and other health issues.
5. Poor housekeeping leads to regulatory violations and fines. Poor housekeeping results in violations and fines.
6. Poor housekeeping at a restaurant can pose serious dangers to the health and safety of customers and staff.

STATS

- A CDC study found that food workers were the source of contamination in 60% of restaurant-related outbreaks, indicating that poor hygiene and food handling practices by restaurant staff can contribute to the spread of foodborne illnesses.
- A survey conducted by the National Restaurant Association found that 88% of customers say cleanliness of the restaurant is a primary factor in deciding where to eat,

indicating that poor housekeeping can negatively impact a restaurant’s reputation and bottom line.

- A study by food safety consulting firm Diversey found that 73% of customers said they would never return to a restaurant if they experienced a cleanliness issue during their first visit.
- According to the Centers for Disease Control and Prevention (CDC), foodborne illnesses cause an estimated 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths in the United States each year. Poor sanitation practices, including inadequate cleaning and disinfection, are a major cause of foodborne illness outbreaks in restaurants.
- In a 2020 survey by the National Restaurant Association, 91% of restaurant customers reported that cleanliness and sanitation were important factors in their decision to visit a restaurant.
- Poor housekeeping and hygiene practices can lead to negative reviews from customers and damage to a restaurant’s reputation. In a survey of over 1,000 diners conducted by the food safety consultancy Checkit, over 90% of respondents said they would be put off returning to a restaurant that had received a food hygiene rating of 3 or lower (out of 5).