

6 germ hotspots in restaurants



From our accredited purpose-built UK factory, we are an innovative manufacturer of a full suite of professional hygiene chemicals and cleaning products.

We can help you combat germs in the front of house environment.

01



Tables

Restaurants often use the same cloth without using a cleaning solution to wipe down tables, spreading germs from previous tables.

02



Menus

Menus can end up with as many as 185,000 microbes per square centimetre, up to 185 x more than a public toilet.

03



Highchairs

Baby highchairs or places where children eat have more bacteria than the average public toilet seat.

04



Garnishes

One study found nearly 70% of restaurant lemons tested positive for about 25 different germs and yeasts which can cause illness.

05



Condiment bottles

With an average bacteria count of 11,600 organisms, salt and pepper shakers are one of the dirtiest items on the table.

06



Glass rims

Waiters and waitresses often grip glasses right at the top where we drink, giving pathogens a direct route into our bodies.