



SIMPLIFY YOUR MAINTENANCE

Use this maintenance schedule to define the cleaning and organizing tasks to be done around your restaurant. Activate this in your dashboard by clicking below.

MAINTENANCE CALENDAR

Monthly

- Emergency Lighting Inspection
- Fire Extinguisher Inspections
- First Aid Kit Inspection
- Health & Safety Walk Thru
- Ladder Inspections
- Check/Change Water Softener/Filtration
- Clean Floor Drains
- _____
- _____

Quarterly

- Exterior Lighting/Timers
- Dump Sink Drain Cleanouts PM Visit
- Frozen Beverage PM
- JHSC Meeting
- File JHSC Meeting Minutes
- Ice Machine Cleaning Routine
- Change Safe Code
- _____
- _____

Semi-Annually

- Clean Oven Exhaust Vents & Air Filter
- Coolers/Freezers
- Cutting Boards Resurfaced & Knife/Blade Sharpening
- Display/Reach In Coolers
- Grease Trap Clean Out
- Inspect Hot Water Tank
- Replace Garbage Container Signs
- Review & Check Postings
- Roof Top PM - Cooler/Freezer
- Roof Top PM - Exhaust Fans
- Roof Top PM - Heating/Cooling
- Wash Fascia/Soffits
- Wash/Swap Dumpster Bins
- Charge/Blowout Irrigation System
- _____
- _____

Annually

- Back Flow Preventers Inspections
- Cream Machines PM
- Decorate for Christmas
- Decorate for _____
- Decorate for _____
- Dishwasher PM
- Exterior Building Cleaning
- Fire Extinguishers Inspection/Maint.
- Floor Scrubbing
- Full Clean of Drink Cooler - Location
- Order Fly Sticks
- Parking Lot Sweep & Line Painting
- Security System & Camera Cleaning
- Summer Roof Top Filter Change
- Test Smoke / CO2 Detector
- Update HR Postings in Restaurant
- Vent Hood Chimney Clean
- Secure Patio Furniture
- _____
- _____

ACTIVATE YOUR CHECKLIST

Automatically activate this checklist on your dashboard here:

Activate your checklist!

JUST GETTING STARTED?

Learn more at owlops.com