

Restaurant Maintenance Checklist

Maintaining a brick-and-mortar restaurant effectively requires proper upkeep of the physical building. You don't want anything to slip through the cracks. Use this checklist for your next maintenance planning day.



INDOOR

HVAC SYSTEM

- Clean or replace air filters every 3 months
- Clean all elements + moving parts
- Test thermostats + electrical connections
- Maintain refrigerant levels

FLOORING

- Deep clean carpets + rugs
- Clean + polish hard flooring
- Clean baseboards + grout

WINDOWS AND DOORS

- Clean windows + doors
- Lubricate hinges + moving parts
- Inspect seals, locks, + handles

LIGHTING

- Clean all fixtures
- Replace all burnt out bulbs
- Inspect ballasts, wiring, + connections

PLUMBING

- Clean grease traps
- Check water pressure + water heaters
- Clean + maintain drains
- Inspect toilets + sewer lines
- Repair any leaks

OUTDOOR

PARKING LOT

- Clean + restripe lots and driveways
- Repair any cracks + potholes
- Sealcoat all surfaces
- Maintain lighting

LANDSCAPING

- Mow + edge lawn
- Trim trees + shrubs
- Inspect irrigation systems
- Refresh fertilizer + mulch
- Remove leaves, branches, + debris

SIDING + ROOF

- Clean gutters regularly
- Pressure or soft wash roof + siding
- Seal any gaps and cracks
- Paint or stain siding + outdoor structures
- Replace damaged shingles

SIGNAGE

- Make sure all signs are clear + visible
- Inspect any electric elements