

The frequencies of maintenance are suggestions. These are examples of various equipment and areas that are recommended for preventative maintenance. Not all the equipment would be applicable to all foodservice operations, and additional equipment may need to be added. It is recommended that the directions and frequencies in equipment manuals be followed. The actions below are just examples.

PREVENTIVE MAINTENANCE EQUIPMENT						
WHAT	DAILY	WEEKLY	QUARTERLY	SUPPLIES	WHO	DATE / INITIALS
Refrigerated Holding Units	<ul style="list-style-type: none"> Monitor temps Check door seals Wipe down surfaces to remove spills 	<ul style="list-style-type: none"> Inspect gaskets Check drains Test 	<ul style="list-style-type: none"> Clean condenser and evaporator coils Inspect fan motors, check drain line, test defrost cycle 	<ul style="list-style-type: none"> Electronic thermometer Soft cloth and mild detergent Soft brush or vacuum 		
Walk – in Cooler Walk – in Freezer	<ul style="list-style-type: none"> Clean any spills on shelves, walls, and floors Check temperatures 	<ul style="list-style-type: none"> Inspect door seals for tears or wear Clean condenser coils 	<ul style="list-style-type: none"> Check compressor/ evaporator coils for corrosion or leaks Calibrate thermostats Lubricate fans, if required 	<ul style="list-style-type: none"> Mild detergent Sanitizer Clean towel Soft brushes or vacuum Thermometer Lubricant from manufacturer 		
Flat Top Grill	<ul style="list-style-type: none"> Clean to remove debris and grease Empty grease trays, Check for wear/ damaged parts, knobs, malfunctioning burners 	<ul style="list-style-type: none"> Deep clean Check gas lines for leaks/damage Calibrate thermostats 	<ul style="list-style-type: none"> Replace any broken/ worn out parts Clean hood system 	<ul style="list-style-type: none"> Grill brick/scrapper Degreaser Thermometer Professional cleaners for hoods 		
Fryer	<ul style="list-style-type: none"> Clean fryer basket Filter/skim oil Wipe down exterior 	<ul style="list-style-type: none"> Boil fryer to remove grease/residues Drain and clean fryer tank Inspect heating elements, thermostat, etc. 	<ul style="list-style-type: none"> Replace oil, inspect gas connections, calibrate thermostats 	<ul style="list-style-type: none"> 3 Compartment sink Filter machine or sieve Chemicals recommended for boil out 		
Convection Oven	<ul style="list-style-type: none"> Wipe down interior and racks to remove any debris Clean door gasket 	<ul style="list-style-type: none"> Inspect/clean fan blade Calibrate thermostat Clean exterior 	<ul style="list-style-type: none"> Lubricate door hinges; inspect electrical cords for damage as required by manufacturer 	<ul style="list-style-type: none"> Mild detergent/ degreaser Clean towel Lubricant 		
Hobart Mixer	<ul style="list-style-type: none"> Wash bowl and attachments Wipe down exterior 	<ul style="list-style-type: none"> Check for any loose screws Lubricate as recommended by manufacturer 	<ul style="list-style-type: none"> Deep clean to remove debris/grease Inspect electrical connections for wear and tear 	<ul style="list-style-type: none"> 3 Compartment sink Mild detergent Clean towel Lubricant 		
Soda Dispenser	<ul style="list-style-type: none"> Sanitize nozzles and dispensing area Verify correct carbonation Clean exterior surfaces and drain 	<ul style="list-style-type: none"> Deep clean nozzles and dispensing area to remove any buildup Check CO² tanks for leaks and proper safety Remove and clean drain lines to prevent clogs 	<ul style="list-style-type: none"> Check and replace any o-rings and seals Check calibration of dispensing portions Inspect water filters and replace as necessary 	<ul style="list-style-type: none"> Mild detergent Sanitizer Towel Brushes Manufacturer required portion control measuring devices Replacement filters and o-rings 		

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Ice Machine	<ul style="list-style-type: none"> Remove ice buildup/debris Sanitize scoops Inspect water level 	<ul style="list-style-type: none"> Clean condenser coils Check filters/replace 	<ul style="list-style-type: none"> Deep clean entire machine to remove scale, slime, mold buildup 	<ul style="list-style-type: none"> Sanitizer Cloth Ice machine cleaner approved by manufacturer 		
Dishwasher	<ul style="list-style-type: none"> Check detergent and rinse aid levels and concentration if low temp machine Verify proper rinse temp Clean filters and remove any debris from spray arms Clean interior and exterior of food debris 	<ul style="list-style-type: none"> Inspect door seals Clean wash arms and remove blockages Deep clean interior with descaling chemicals Inspect hoses and connections Check for leaks and corrosion 	<ul style="list-style-type: none"> Inspect seals and gaskets for wear and tear/replace 	<ul style="list-style-type: none"> Temp strips Mild detergent Towels Descaling chemicals for use in dish machine 		
Interior	<ul style="list-style-type: none"> Clean fryer basket Filter/skim oil Wipe down exterior 	<ul style="list-style-type: none"> Check for any lighting issues/ceiling debris Repair any holes or gaps where pest could enter Check for any plumbing issues/backflow devices in place 	<ul style="list-style-type: none"> Clean grease traps Repair flooring tiles as needed[fire extinguishers are charged/inspected 	<ul style="list-style-type: none"> Mild detergent Mops Towels Foam sealant/repair 		
Exterior grounds	<ul style="list-style-type: none"> Remove trash Clean trash cans Ensure doors close/ Seal to prevent pests 	<ul style="list-style-type: none"> Fix any parking lot pot holes Check lighting, replace bulbs Repair any signage damage Remove standing water 	<ul style="list-style-type: none"> Repair pavement issues, door/window issues, etc. Check roofing/ drainage/ landscaping issues 			

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