

STAY SAFE WITH SOCIETY



COOKING EQUIPMENT MAINTENANCE REQUIREMENTS

Cooking equipment is one of the most important things inside any restaurant. One unexpected failure could ruin a busy dinner service. Even worse, a kitchen fire could put a restaurant out of service for days, weeks, or even months.

To keep cooking equipment operational, the following five points are often the most critical routine maintenance requirements in the kitchen:

Hood Cleaning

- ✓ At least every six months by a qualified contractor

Grease Filter Cleaning

- ✓ Typically every week, but frequency may need to increase depending on use

Automatic Extinguishing System (AES) Service

- ✓ At least every six months by a qualified contractor

Deep Fat Fryer Inspection

- ✓ At least every twelve months by a qualified cooking appliance contractor after the unit is five years old

Floor Cleaning

- ✓ Daily cleaning using a quality cleaner made for commercial kitchen floors, a deck brush, and proper technique

Although this is not a comprehensive list of all routine kitchen maintenance best practices, this quick list highlights some of the most critical maintenance requirements that will help keep restaurants safe and running smoothly.

**THESE FIVE POINTS
ARE OFTEN THE MOST
CRITICAL ROUTINE
MAINTENANCE
REQUIREMENTS
IN THE KITCHEN.**

A Small Detail
That Can Make a
Big Difference.

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