RESTAURANT NAME	RESTAURANT ADDRESS

Deep cleaning and maintenance

Plan periodic work by area and equipment.

Prepare safely

- Assign the work, plan the time and protect or remove food from the work area.
- Cool down and secure equipment according to its instructions and the site procedure. Arrange qualified maintenance where required.

Plan for your equipment

- Ventilation: follow the site schedule for accessible filters and surfaces. Report damaged parts, unusual noises or suspected faults.
- Hidden areas: clean under and behind equipment only where safe access is planned.
- Cooking equipment: check ovens, grilles, removable parts and fryer surroundings. Follow the equipment instructions.
- Cold storage: protect storage conditions while cleaning. Check seals and report defects.

Verify and return to use

- Record the task, date, condition, follow-up and verification. Check that guards and equipment are back in place before returning the area to use.

FR | Planifier l’intervention, indiquer le responsable et vérifier la remise en service.

RESTAURANT NAME	RESTAURANT ADDRESS

Deep cleaning and maintenance log

Record planned frequency, completion and any further work.

Period _____ **Station / area** _____ **Person in charge** _____

Area / equipment	Task / procedure ref.	Frequency / due date	Assigned to	Done / initials	Follow-up / verification

Reviewed by and date _____