



# RESTAURANT REOPENING CHECKLIST

As states are beginning to open up, we've developed a list of tasks to help you reopen your restaurant.

We have access to items that will be critical for you in the coming months, so please contact us to order.

## WATER

task
<input type="checkbox"/> Confirm that the main water valve is open
<input type="checkbox"/> Test all faucets and repair leaks
<input type="checkbox"/> Test pre-rinse and repair leaks

## ICE MACHINES

task
<input type="checkbox"/> Confirm ice machine water shut-off valve is open
<input type="checkbox"/> Check the water filtration cartridges are within their life span
<input type="checkbox"/> Clean ice machine lines (professional service tech)
<input type="checkbox"/> Clean ice machine bin
<input type="checkbox"/> Clean ice scoop and holder
<input type="checkbox"/> Clean all ice transport buckets
<input type="checkbox"/> Make ice to confirm machine works

## BATHROOMS AND HAND WASHING

task
<input type="checkbox"/> Invest in strong antibacterial soaps and sanitizers
<input type="checkbox"/> Install hands free faucets or improve existing
<input type="checkbox"/> Install hands free soap dispenser
<input type="checkbox"/> Provide hand/nail brushes at hand wash station
<input type="checkbox"/> Hand wash signage if absent
<input type="checkbox"/> Confirm stock of paper products

## GAS EQUIPMENT

task
<input type="checkbox"/> Clean behind commercial equipment
<input type="checkbox"/> Attach restraining cable
<input type="checkbox"/> Clean range burners
<input type="checkbox"/> Inspect cast iron grates
<input type="checkbox"/> Change/Clean fryer oil
<input type="checkbox"/> Confirm that the main gas valve is open
<input type="checkbox"/> Clean pilots and light
<input type="checkbox"/> Inspect gas hoses, disconnects and swivels and clean thoroughly
<input type="checkbox"/> Turn equipment on to confirm that it works

## COUNTERTOP EQUIPMENT

task
<input type="checkbox"/> Clean coffee maker
<input type="checkbox"/> Clean coffee Grinder
<input type="checkbox"/> Clean manual food processor equipment
<input type="checkbox"/> Confirm everything is plugged in
<input type="checkbox"/> Turn on all equipment to confirm it works

## REFRIGERATION

task
<input type="checkbox"/> Inspect and clean evaporator coil
<input type="checkbox"/> Spray dust off refrigeration coils with compressed air
<input type="checkbox"/> Verify refrigeration temperatures are correct
<input type="checkbox"/> Replace refrigeration gaskets if cracked

## HOODS AND HVAC

task
<input type="checkbox"/> Remove hood filters and clean
<input type="checkbox"/> Clean dining room returns and registers
<input type="checkbox"/> Professionally clean your hood system
<input type="checkbox"/> Inspect rooftop fans and AC (Professional tech)

## BAR AND DINING ROOM

task
<input type="checkbox"/> Clean windows
<input type="checkbox"/> Clean dinnerware, flatware and glassware
<input type="checkbox"/> Clean beer taps
<input type="checkbox"/> Clean or replace shelf liners
<input type="checkbox"/> Clean or replace liquor pourers
<input type="checkbox"/> Clean soda gun
<input type="checkbox"/> Checking lighting, replace bulbs where necessary
<input type="checkbox"/> Use disposable cutlery and napkins if possible

## REFRIGERATION

task
<input type="checkbox"/> Wash utensils, pot and pans
<input type="checkbox"/> Clean drains and run water through them
<input type="checkbox"/> Replace broken or absent drain strainers
<input type="checkbox"/> Clean or replace trash bins
<input type="checkbox"/> Run dishmachine to confirm it works
<input type="checkbox"/> Cook employee meal to test everything

## SANITATION AND SAFETY

task
<input type="checkbox"/> Ensure you have enough latex, vinyl and nitrile gloves
<input type="checkbox"/> Ensure you have enough face masks for your team
<input type="checkbox"/> Replish sanitation buckets and check stock of test strips
<input type="checkbox"/> Replace all scrub brushes
<input type="checkbox"/> Ensure you have a commercial cleaning kit
<input type="checkbox"/> Ensure you have enough cleaning products
<input type="checkbox"/> Invest in disposable or infrared thermometers for human use
<input type="checkbox"/> Place necessary social distancing mats in front of house; and back of house for employee work stations
<input type="checkbox"/> Where necessary, install sanitary barriers
<input type="checkbox"/> Install hands-free door openers (optional)
<input type="checkbox"/> Maintain a strict sanitizing schedule