
Restaurant Cleaning Services

Kitchens

- Sweep, brush and mop the floor
- Wash and brush the baseboards to the floor and under the equipment with degreaser
- Wash and brush all mats with degreaser – replace when dry
- Degrease and clean the ovens, stoves, griddles, broilers, grills and burners
- Clean fryers when empty
- Replace foil where necessary
- Bleach the drains
- Wash filters- Rotate the washing daily
- Clean and apply stainless steel to the hood and steel wall

Bars

- Sweep and brush 6' to the floor with degreaser
- Bleach drains
- Wash mats

Dinning

- Sweep and mop 6' down to the floor
- Vacuum daily – move tables slightly to assure cleanliness
- Spot Clean windows

Restrooms

- Sweep and mop daily
- Clean from top to bottom
- Clean and sanitize toilets
- Clean mirrors
- Wash and disinfect sinks
- Dust air vents
- Empty and replace trash liners
- Wipe down stalls

J&R Janitorial will provide any & all cleaning supplies and chemicals to maintain the cleanliness of the venue. Cleaning rags, trash liners and paper supplies will be responsibility of the facility. J&R Janitorial also provides carpet cleaning, power wash and floor waxing for additional charge upon request.