Updated July 25th 2025

PRS RFP Flemings

Your job at Fleming's is all about attention to detail and pride in your work. This is a high-end restaurant, and the expectations are just as elevated. You'll be focusing on floors, restrooms, kitchen access points, and all visible surfaces that impact the guest experience. Stick to the schedule, follow the scope exactly, and aim to leave the space spotless, safe, and ready for service. This is where precision earns respect—clean it like you're prepping it for your own family's dinner.

General Areas

Daily

- Dusting: All horizontal surfaces, including baseboards
- **Dust Mopping**: All hard surface floors
- Damp Mopping: Use appropriate floor cleaner
- Trash Management: Empty, reline, and dispose of trash
- Carpet Cleaning: Vacuum all carpeted areas, focus on high-traffic zones
- Cigarette Urns: Empty and sanitize if needed

Monthly

- Window Sill Dusting
- Glass Cleaning: Clean all stationary glass inside/out
- Windows, Ledges, Blinds: Vacuum thoroughly
- High Dusting: Televisions, air vents, elevated surfaces
- Tile/Wall Detail Cleaning: Sanitize walls, partitions, baby stations
- Germicidal Cleaning: Mop floors and wipe stone vanities
- **Light Fixtures**: Polish all fixtures
- Under Tables: Vacuum seating and under-table zones
- Partition Cleaning: Wipe grease and streaks from stalls

Equipment & Supplies

- Microfiber cloths, dusters
- Commercial-grade vacuum
- Dust and wet mops
- Trash liners

- Floor cleaner & germicidal solution
- Extendable high duster

Post-Cleaning Goals

Surfaces dust-free, carpets clean, floors streak-free, high areas maintained, glass spotless, and trash areas odorless and emptied.

Dining Area

Daily

- Vacuuming: Move tables and vacuum all carpets
- Floor Cleaning: Damp mop all hard floors
- Tile & Concrete Floors: Dust and damp mop

Equipment & Supplies

- Commercial vacuum
- Mop and bucket
- Neutral floor cleaner

Post-Cleaning Goals

Dining floors are free of dust, crumbs, and stains. High-traffic carpet areas appear freshly vacuumed. Floors are dry and safe for guests.

Bathrooms

Daily

- Sweeping & Vacuuming
- Mopping: Use deck brush + restroom-specific mop

- Toilet, Sink, Urinal Cleaning: Disinfect thoroughly
- Metal & Mirror Polishing
- Paper & Soap Restocking
- Trash: Empty, reline, include napkin holders

Monthly

- Tile Walls & Baby Stations: Deep disinfect
- Light Fixtures: Clean and polish
- Partition Cleaning: Streak-free stalls

Equipment & Supplies

- Toilet brushes
- Glass cleaner
- Germicidal restroom cleaner
- Paper goods, soap refills
- Floor brush, mop, bucket
- Trash liners

Post-Cleaning Goals

Bathrooms should be fully disinfected, dry, odor-free, and stocked with supplies. Mirrors and fixtures must shine.

Bar Area

Daily

- Floor Cleaning: Including under bar equipment
- Mat Degreasing: Fully rinse all floor mats

- Drain Strainers: Empty all sinks/drains
- Dusting: High areas such as TVs and vents
- Trash: Empty and reline
- Mopping: Use designated bar mop system

Equipment & Supplies

- Degreaser
- Mop & bucket (bar only)
- Trash liners
- Duster
- Drain tools

Post-Cleaning Goals

Bar floors are degreased, safe, and clean. Trash areas are tidy, and surfaces above head level are dust-free.

Mop Sink Area

Monthly

Sanitize Sink: Clean and remove debris

Equipment & Supplies

- Disinfectant cleaner
- Scrub brush

Post-Cleaning Goals

Sink is debris-free, sanitized, and dry. No standing water or buildup.

Patio (if applicable)

Seasonal

• Sweep, Mop, Clean Furniture: Maintain a clean outdoor space

Equipment & Supplies

- Outdoor broom
- Mop and bucket
- Furniture-safe cleaner

Post-Cleaning Goals

Patio is spotless and inviting, with all furniture clean and positioned neatly.