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.