



RESTAURANTHUB EQUIPMENT REPAIR AND MAINTENANCE LOG.

- Due to the volatility of restaurant equipment and the wear that these tools endure in the unforgiving restaurant environment, it is imperative to check on all assets regularly.
- Secondly, we want to ensure the availability of the various products we require for optimal operations and availability.
- The Equipment Repair and Maintenance Sheet is completed daily as maintenance occurs and updated weekly to keep track of costs.
- The Equipment Repair and Maintenance Sheet has been designed for a daily check on our “life-line” and production source for various areas in our business.
- We check on the users of the gas operating equipment and whether they are working according to the best practices.
- We check for serviceability.
- We check for possible water leaks. Look, touch, smell for damp.
- We check the condition and working of the electrical equipment.
- We plan ahead for maintenance.
- The system does not only track the functionality of the system and all assets/equipment, but this system also tracks the amount spent on individual items.
- This information will enable decisions to replace assets rather than maintaining them due to a maintenance cost vs replacement threshold that has been exceeded.

RESTAURANTHUB EQUIPMENT REPAIR AND MAINTENANCE SHEET					
ITEM AND MODEL OR SERIAL NUMBER	BREAK-DOWN DATE	DATE FIXED	SERVICE PROVIDER	COST OF REPAIR	COMMENTS
ITEM.1.					
ITEM.2.					
ITEM.3.					
ITEM.4.					
ITEM.5.					