



RESTAURANTHUB HANDYMAN, PLUMBING, AND ELECTRICAL TRACKING SHEET.

- Due to the high cost of maintenance and labor cost for repairs, it is smart to track the costs that you incur.
- Secondly, we want to ensure the availability of the various plumbing and electrical systems we require for optimal operations and availability.
- The handyman, plumbing, and electrical sheet have been designed for a daily check on a “life-line” source for various areas in our business.
- We check on the users and whether they are working according to the best practices.
- We check for possible leaks. Look, touch, smell, and soap bubble check. Loose, melted wire plastic, or burnt wires that could cause shorts.
- We check the condition of the equipment and drains.
- We plan ahead for maintenance.
- The system does not only track the functionality of the system, but this system also tracks the amount spent on maintenance on specific items and areas in the restaurant.
- This information will enable decisions after taking the advice of the specialist service providers to replace rather than maintain it due to a cost and lifespan threshold that has been exceeded.

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	VALUE	VALUE	VALUE		
SERVICE PROVIDER	HANDYMAN REPAIR	PLUMBING REPAIR	ELECTRIC REPAIR	DATE	INVOICE NUMBER