RESTAURANTHUB IT RELATED SERVICE TRACKING SHEET.

- Due to the volatility of computer hardware and the wear that these tools endure in a restaurant, it is imperative to check on the system regularly.
- Secondly, we want to ensure the availability of the various control systems we require for optimal operations and availability.
- The I.T. Systems Service Tracking Sheet is completed monthly.
- The I.T. Systems Service Tracking Sheet has been designed for a daily check on a “life-line” energy 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 the availability of the internet.
- We check for the correct functioning of timekeeping software.
- We check the functioning of the reward systems.
- We check for possible water leaks. Look, touch, smell for damp.
- We check the condition and working of the credit card payment equipment.
- 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 hardware items of the I.T. System.
- This information will enable decisions to replace hardware rather than maintaining it due to a cost threshold that has been exceeded.

RESTAURANTHUB IT RELATED SERVICES CONTROL TRACKING SHEET						
	VALUE	VALUE	VALUE	VALUE	SERVICE	
SERVICE PROVIDER	HARDWARE REPAIR	SOFTWARE REPAIR	ELECTRIC REPAIR	INTERNET/NETWORK REPAIR	DATE	INVOICE NUMBER