

Maintenance & Facilities

Routine maintenance in a food service establishment is key to keeping everything running smoothly. Kitchen equipment, electrical systems, plumbing, and safety features all require consistent attention. Furniture, fixtures, and outdoor elements also need regular upkeep to ensure efficient operations and a great customer experience.

Day-to-Day Maintenance

Plumbing:

- Repair and maintenance of pipes, sinks, drains and grease trap.
- Quick response to leaks and water pressure issues.

Electrics:

- Inspection and repair of wiring, outlets, and switches.
- Installation and maintenance of lighting and appliances.

Building & Painting:

- Minor structural repairs and wall painting services.
- Regular upkeep of doors, windows, and surfaces.

Heavy Duty

- Handling and repair of large kitchen equipment and fixtures.
- Safe installation and removal of heavy appliances.



Delivering Projects

Project Management:

- Developing management strategies to facilitate smooth transitions.
- Addressing resistance to change.

Refurbishment:

- Identifying cost reduction opportunities
- Streamlining operations to achieve cost savings

Disposal:

- Efficient removal of waste and outdated equipment.
- Eco-friendly disposal of hazardous materials.