



## RESTAURANT CLEANING SERVICES

We provide professional hospitality-grade cleaning services using food safety cleaning materials. Designed to ensure full compliance with health and safety regulations. Helping you to maintain a safe, hygienic food preparation and front of house environment. Elevating your guest experience and brand presentation.

### COMPLIANCE SUPPORT

#### We provide:

- Before & after photos / video
- Cleaning logs
- Checklists
- Issues report
- Maintenance recommendations
- Service reports
- Compliance guidance

### SERVICE SCHEDULE

**Frequency:**  Weekly  Bi-weekly  Monthly  Custom

### SCOPE OF SERVICES

#### Kitchen Compliance Cleaning

Degrease stovetops, burners, rings and removable parts  
Degrease splashbacks & wall tiles  
Extractor hood exterior and reachable interior  
Degrease filters (removable & soaked)  
Oven/s interior & exterior, control knobs & panels  
Grills & fryers (external unless specified)  
Full wall wipe-down (grease removal)  
Tile grout scrubbing (scheduled deep clean)  
Floor degreasing and industrial washing (machine/manual)  
Under equipment, corners & edges scrubbed (move where possible)  
Floor drains, fat traps cleaned, degreased & flushed  
Fridge handles, seals, interiors wiped & sanitised  
Freezer handles & seals cleaned (interior optional)  
All doors handles, seals, exterior and interior  
Shelving cleaned & dried  
Stainless steel surfaces and undersides sanitised  
Chopping stations cleaned and sanitised  
Prep tables top, sides, undersides and legs cleaned  
Containers externally cleaned  
Bins emptied & sanitised (inside & out)  
Bin lids and latches disinfected  
Waste area cleaned (if accessible)  
Odour control check  
Sinks inside and outside, drains and plugs descaled & sanitised

Light fittings and switches  
Plug points, multiplugs, degreased & cleaned  
Soap dispensers cleaned and descaled  
Air vents cleaned  
High-level dust removal  
Cobweb removal  
Mould, mildew treated

### **Front of House Compliance Cleaning**

Dining area seating deep sanitisation (including undersides, legs & bases)  
Machine floor scrubbing including edges, corners & under furniture  
Upholstery & Carpet cleaning  
Bathrooms (Lights, doors, walls, fixtures, fittings, and high-touch zones)  
Glass, windows, windowsills & entrance cleaning & polishing  
Bar area detailing (tops, fronts, shelving, appliances & service areas)  
POS, Menus, Service stations, counters & condiment areas sanitised  
Doors, handles, switches & all high-touch points disinfected  
Light fittings, vents, aircons & high-level dust removal  
Plugs points, multi plugs  
Skirting boards, ledges & hard-to-reach areas  
Air quality and odour control check  
Waste bins sanitised (internal & external)

**Please request any further requirements we have forgotten to add**

For our Full Range of Luxe and other Services Visit <https://ecoclassic.co.za>

## **Eco Classic Lifestyle**

**Elevating Spaces. Enhancing Experiences.**



**Restaurant  
Compliance  
Cleans**

**Eco Classic**  
LIFESTYLE\*

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