

Restaurant Maintenance Walkthrough Checklist

Kitchen & Back of House (BOH)

- Inspect all hand sinks:
 - Soap dispenser filled
 - Paper towels available
 - Drainage flowing properly
- Check for leaks at all sink faucets and plumbing joints
- Verify appliance cords are intact and properly plugged
- Inspect kitchen equipment for missing parts:
 - Fry basket hangers are secure
 - Range knobs and oven handles are intact
 - Control panels are stable and readable
- Ensure drawer slides and cabinet hinges are secure
- Confirm prep table legs and undershelves are sturdy
- Check for damaged or loose ceiling tiles
- Inspect wall-mounted racks, utensil rails, and holders
- Look for unsecured shelving or sagging supports
- Confirm walk-in cooler/freezer gaskets are sealing



Dining Room (Front of House)

- Test all chairs and tables for wobble, wear, or damage
 - Adjust or replace table foot glides
 - Inspect booths for torn trim, loose panels, or damaged upholstery
 - Verify that wall decor, art, and mirrors are securely mounted
 - Confirm menu holders and condiment stations are functional and stable
 - Look for trip hazards in flooring or thresholds
 - Test blinds/shades for smooth operation and secure mounting
 - Examine host stand, divider walls, and POS counters
 - Test all lighting ~ ceiling, accent, and decorative fixtures
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Restrooms

- Confirm all toilets flush properly and fully
- Check that toilet seats are secure and not cracked
- Inspect toilet paper dispensers for condition and stability
- Ensure hand soap and towel dispensers are filled and secure
- Look under sinks for leaks or damaged plumbing
- Check floor and wall tiles for cracks or water damage
- Test stall door locks and overall alignment
- Verify grab bars are mounted securely

- Smell check ~ odors may indicate plumbing issues or air circulation problems
 - Check mirror mounting and cleanliness
 - Test automatic or manual lights
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Exterior, Entryway & Signage

- Inspect exterior signage (lit and unlit) for damage or light outages
- Test A-frame signs or menu boards for stability
- Check patio tables, railings, and seating
- Ensure door handles, closers, and hinges function smoothly
- Look for rust or trip hazards on ramps and entry areas
- Check condition of entry mats or rugs
- Inspect gutters/downspouts near walkways or doors
- Confirm posted hours or signage isn't peeling or damaged

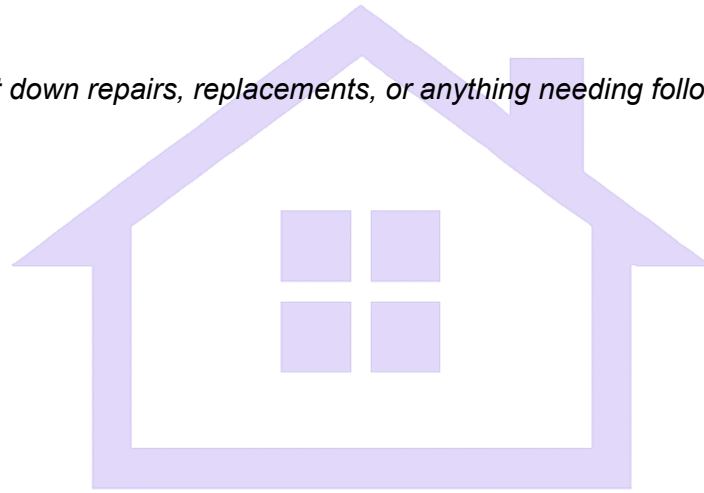
Operations & General Safety

- Verify fire extinguishers are mounted, tagged, and visible
- Ensure first aid kit is present and stocked
- Inspect floor mats for curling edges or wear
- Check that emergency lights and exit signs are functional
- Confirm power strips are not overloaded and all cords are intact

- Inspect sanitizer dispensers, air fresheners, and similar devices for mounting and function
 - Watch for delivery damage ~ scuffs, loose paneling, or wheel marks
 - Report any odd noises, recurring issues, or “band-aid” fixes needing permanent attention
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Notes Section

Use this space to jot down repairs, replacements, or anything needing follow-up:



LYNNMAR

Need Something Fixed?

If you found any issues during this walkthrough, we're here to help. Whether it's a loose table leg, a broken dispenser, or something you're not even sure who to call for — Lynnmar Services has you covered.

Call us: [940-536-3290](tel:940-536-3290) or shoot us a text anytime

Visit: www.lynnmarservices.com

Email: info@lynnmarservices.com

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