



OUTDOOR DINING SEASON

Checklist



10

Essential Tasks
to Prepare Your
Outdoor Dining
Space for Staff and
Guests

CONTACT

USTO LEARN
MORE ABOUT
OUR SERVICES



(917) 730-8601



**info@sideworkfm.
com**



CHECKLIST

PROTECT YOUR GUESTS, STAFF & ASSETS



HEATERS

Check all heaters to ensure they are clean inside and out after being winterized. Look for pest nests and corrosion. Test all propane tanks if using to ensure regulators are reading correctly. Replace all rubber gaskets on heaters. Clear any dust and debris from the heating element. Be sure to test in an open space with good ventilation.



OUTDOOR DINING FURNITURE, UMBRELLAS AND TENTS

Check tables and chairs for loose staples or wood shards. Check table feet and replace to avoid unlevel mishaps or wobbling. Tighten down all screws and bolts on tables and chairs. Test umbrellas. Check tents for holes or worn out ropes or hardware.



LOCKS

Confirm that all locking mechanisms to ensure they're in good working order, for example, bike locks, computer locks, etc.



POWER OUTLETS

Check ancillary POS stations and tablets, make sure all power outlets are in good working order and clear of debris. Call and scheduled a certified electrician for all repairs.



WI-FI

Test Wi-Fi access if not used since last season.



CHECKLIST

PROTECT YOUR GUESTS, STAFF & ASSETS



SOUND SYSTEMS

Confirm all outdoor audio and video components are clean and in good working order.



CERTIFICATIONS

Make sure any certificates for use are prominently displayed or easily accessible should inspectors come by. Check municipality sites or meet with a local expert to identify any new rules or regulations that you may need to comply with.



ROLLING STATIONS

Inspect rolling stations for any signs of wear and ensure proper functionality (such as wheels, and shelving, drawers, etc.)



OUTSIDE BAR

Ensure soda gun opening maintenance is scheduled by your service provider. Clean all equipment (refrigeration, cooking, etc.) inside and out that have has been seasonally out of service. Clean compressors on refrigeration. Check for pest nests beforehand. Lubricate doors and hinges. Check wheels. Tighten down any screws that may have come loose over the winter. [[CLICK HERE TO SEE A VIDEO ON HOW TO CLEAN CONDENSERS](#)].



OUTDOOR SINKS

Check sinks and floor drain plumbing to ensure no leaks or clogs need to be repaired before opening. Be sure to turn water on only after the threat of freezing temperatures has passed. In the swing season, add turning off the water supply to the closing checklists of outdoor personnel.



SIDEWORK FACILITIES MANAGEMENT

About us

Sidework ensures state-of-the-art facilities management by overseeing the physical infrastructure, equipment, and systems vital for restaurant operations, including building maintenance, HVAC, plumbing, electrical systems, kitchen equipment, and furniture of your restaurant.

What we do

Sidework aims to reduce Facility management costs from 5% - 10% of a restaurant's total budget in the USA to 2% -5% including capital expenditures.

Why Us

Sidework was not designed by a software developer. Sidework is the creation of two seasoned restaurant executives, bringing together over 40 years of collective firsthand experience in restaurant operations.

**Facilities
Maintenance
Services for the
Hospitality
Industry**

Contact Us



[\(917\) 730-8601](tel:(917)730-8601)



info@sideworkfm.com



www.sideworkfm.com

 **sidework**
FACILITIES MANAGEMENT