



THE CSM QUICK-SERVICE/FAST FOOD MAINTENANCE CHECKLIST

For quick-service/fast food businesses, prioritizing critical maintenance services ensures your customers stay comfortable and safe, and your business avoids service disruptions. Here are 12 key services facilities managers should prioritize.

EXTERIOR

1. Landscaping

Enhance your property and create a memorable first impression with expert, reliable lawn care and maintenance that improves your property's appearance and increases its value.



2. Parking lot repair/maintenance

Regular sweeping, striping, repairs and pressure washing are a must for your parking lot, and protect both the safety of your customers and their positive impression of your brand.

3. Snow and ice management

Protect your property, keep your customers safe, and prevent disruptions and liabilities with a comprehensive snow and ice management program.





INTERIOR

4. Handyman

Seek handyman services for common property maintenance like painting, drywall repair, door maintenance, ceiling tile replacements and floor repair.



5. Electrical and lighting

Proactive lighting maintenance and replacement protect your property, employees and customers by keeping the premises appropriately lit.

6. Locks

Seek key changes, lock services and other maintenance as needed. Consider a direct-buy program to streamline this process, which limits costs, establishes hardware consistency, saves time and guarantees a quick emergency response.



7. Plumbing

Plumbing issues can escalate quickly, so it's crucial to hire a provider with fast, reliable, cost-effective solutions for routine maintenance and repairs, as well as for plumbing emergencies.



8. HVAC/R

Keep your equipment running and extend its life with quarterly cleanings, filter changes and coil cleanings for refrigerators and regular HVAC maintenance.



9. Pest control

Comprehensive pest control should include preventive maintenance and exclusion to identify and eliminate potential points of egress for pests.



10. Grease traps

Avoid service disruptions and ensure your locations comply with health codes by prioritizing FOG (fats, oils and grease) inspections and reports. Thorough cleanings should happen as needed to empty and refresh traps.



11. Backflow

Regular backflow testing can help you avoid public health issues and water shut-offs and comply with local regulations as well.





12. Multi-location rollouts

Ensure projects like adding a second microwave or installing a new shelf at multiple locations are well managed. A trusted maintenance partner can take the hassle out of these simple upgrades and oversee continuity across your locations.



Partner with Chain Store on your facilities maintenance priorities

Need a multi-site facilities maintenance partner to help maintain your quick-service/fast food locations? Contact Chain Store Maintenance – an MCS Company, at CSMsales@ChainStore.com to learn more.

Learn more at ChainStore.com or by calling **800.888.1675**

