**App for RC Klean (restaurant commercial cleaning)**

Objective: to help and make it flexible for restaurants and any business in need of cleaning services in the Food Industry Such as:

* Restaurants
* Hospitals
* Pizza Restaurants
* Fast Food Restaurants
* Hotels
* Commissary Kitchens
* Schools
* Churches
* Office Buildings
* Food processing or Prepare Food (Big Industries)
* Business with Industrial kitchens

Registration Process

Step 1:

Creating account:

Inputs business info and contact info such as:

Name of business, address, phone number, email

Contact name, email, cell & work number

What industry they are : Example; restaurant, bakery, Pizza Restaurant, Hospital, Commissary kitchen, hotel, church, school, office building, Processing or Prepares Food , OTHER

Option for login with google account, but asking mandatory for the before data.

Important! It is not necessary to register to get a quote. However, it is necessary to enter an email address and contact number.

**NOTE: ( ? should each Industries have a different landing page? ) because besides restaurant and bakeries all other places we only clean Industrial kitchens and maybe an area where they eat such as a cafeteria or break room?**

**We should have two landing pages one for Restaurants and one for the others because other industries will be very similar (normally is only kitchen) ?**

Focus on the next requirements:

Service Process (What kind of Service are they looking for)

Step 2:

Service: type of service: (sample #1)

**Restaurants**

Areas to include: Yes or No ( List with check button in Y/N option for each)

* Kitchen
* Bathroom
* Lobby
* Dining room
* Behind the bar
* Manager’s office
* Break room
* Patio / Terrace Area

**Kitchen Area: approximately Sq Ft? How many floors? Does It have a prep area?**

(How many is a dropdown menu with 1-10, and the last opt is …more)

**Kitchen Equipment:**

* Range: How Many (2 burner, 4 burner, 6 burner or 8 burner)
* Electric Range: (2 burner, 4 burner, 6 burner or 8 burner)
* Hot Plate Range: How Many
* Ovens: How Many
* Convention Oven: How Many
* Combi Steamer: How many
* Cooking Kettle: How many
* Grills: How many? Size? (24 inch, 30 inch, 48 inch other)
* Griddle: How Many? Size? (24 inch, 30 inch, 48 inch other)
* Fryers: How Many
* Salamander: How Many
* Broilers: How Many
* Steam Tables: How many
* Ice Machine: How Many
* Refrigerator Tables: How many doors
* Chicken Rotisserie: How many
* Display warmer: How many
* Cake display: How many
* Drawer tables: How many drawers
* Sinks: How Many
* Low boys: how many
* Refrigerators: How Many
* Walk-In Freezer / Fridges: How Many
* Dry Storage: Yes or No
* Prep Table: How Many (Clean & Sanitize)
* Counter Tops: (Clean & Sanitize)
* Hoods: What Size? How many? (6ft, 8ft, 10ft, 12ft, 15ft or other)
* Speed Racks: How Many?
* Other

Other kitchen equipment will have a set price for each unit

Service includes washing floors (sweep, mop and machine or hand scrub) floors drains, mats and Walls (Metal, Stain-less, FRP, Tile, PVC, Vinyl) Note: No Cleaning of Sheetrock walls. From Areas of indicated

**Disclaimers**

NOTE: (Pizza Ovens we don’t clean)

NOTE: Walk-In, Fridges & Low Boys (need to be empty in-order to clean inside of them if not exterior and gasket will get clean only) Because of cross-contamination

NOTE: Hoods Cleaning Includes (Exterior Only: degrease light fixtures, Filters if any and Fire safety pipes)

NOTE: Fryers need to be empty (Oil) (if not exterior cleaning will be done only)

NOTE: Sanitize all countertops and metal surfaces

**Dining Area: approximately Sq Ft?**

**Dining room and lobby**:

* Window cleaning: How Many
* Wash down walls (what type of wall?
* Vacuum, sweep, and/or mop the floors
* High Dusting: how many light fixtures, Vents, Fans, Speakers, TV’s Other
* Sanitize tabletops

NOTE: Includes: Sweeping and mopping floors

Other: Carpet Cleaning, Buffing, High Dusting Cleaning (Will be calculated by square Ft)

**Bathroom**: How Many?

Toilet Stalls: How many?

Urinals: How many?

Sinks: How many?

**Behind the bar: How many Bars? How long counter top \_\_\_Ft?**

**Mats: Yes or No**

**Manager’s office: Yes or No**

**Break room / Locker Area: Yes or No**