**COMMERCIAL EQUIPMENT.**

In a facility like this, you need to only use commercial equipment. In the world of the kitchen, you want all of your refrigeration ovens, warmers to haul heavy stamped with the NSF sticker or the ETL sticker and these are your food safety certifications. A refrigerator or freezer you buy at Walmart is not can a have this but commercial wins are it is a health code violation to not have that.

However, that doesn't mean your local health inspector will find you on that it really varies region by region in most states. So the other reason why it's important to have commercial equipment is just for liability purposes. When you have a piece of residential equipment, you are very likely violating the terms of use of that equipment or you are using it improperly. If there were ever an accident involving that piece of equipment, it would open you up to potential liability because you were not using that equipment as intended, which could be interpreted as a form of negligence.

So in general, it's always better to pick commercial equipment. When said in the food arena there's actually health code regulations. Now when it comes to vacuum cleaners, tables, items of that nature, you're not going to have any kind of inspector come in and tell you, you can or can't use that. That's really more about just not opening yourself up to any liability issues. So you've definitely when it comes to vacuum cleaners, tables, chairs all of that you always want to buy commercial equipment, right now and restore through our quick walkthroughs. It looks like a lot of refrigeration is not commercial. When you upgrade to a full kitchen I would recommend getting rid of that refrigeration and replacing it with commercial items. Your vacuum cleaners were all commercial items, the tables in the party rooms. I believe those are residential not commercial furniture. So I would recommend changing those out.

Although I don't believe it's critical. It's really just in the future as you buy equipment make sure that you're always buying commercial or restaurant and brain type equipment and in the appendix, we've provided several links to sources for this equipment. Also in general benefits to doing that, almost always you buy commercial equipment. You're going to be able to buy spare parts and get that equipment repaired. That's usually a lot of times the biggest difference between your residential items and your commercial items is that a lot of times the residential items you're not really to be get parts or service on the commercial line parts and service That's not a universal rule. That's a general rule of thumb is that the commercial stuff is just going to be easier to ever ever worked on.