**CLEANING SCOPE – Restaurant**

1. Removal of CONSTRUCTION trash & debris left on floors, walls, and all items horizontal and vertical
2. Dusting walls, baseboards, fixtures, and furnishings-cabinets counters, shelving
3. Vacuum clean/dust display cases inside and outside
4. Shine all stainless steel, including lab stations

**KITCHEN**

1. Remove all plastic from kitchen equipment
2. Clean and polish all interior kitchen equipment, inside and out
3. Remove and dispose of ice machine ice prior to cleaning dispensing and storage areas
4. Scrub all floor drains
5. Clean all freezers and coolers

**RESTROOMS**

1. Clean & sanitize full restroom including toilets/urinals, sinks, doors
2. Wipe clean walls as necessary

**WINDOW CLEANING**

1. All interior & exterior windows, which includes vestibules, and all doors
2. Wash inside glass & window, remove all dirt, smudges, fingerprints, streaks, cobwebs

**CARPET CARE**

1. Vacuum carpet

**TILE OR EPOXY**

1. Dust mop entire floor area

1. Damp mop with cold water cleaner