

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST
MAINTENANCE DOCUMENT

GM Assign each item to be completed by Specific Date.

MASTER

WEEK 1

_____ **VIP fire inspection document completed and faxed to Laurel, Gerardo and Gary. Follow up any problem. Keep records.
Note: In case of inspection by the FDNY. E-mail the result of the inspection
Keep copy and follow any problem. Send original to Seemoy.**

_____ **Exterminator - Pull and follow master instruction document.**

_____ Follow maintenances man document and review his work for the corresponding week.

_____ Confirm tool area is clean and organized.

_____ Have Maintenance E-mail ready (problems and questions).

_____ **Once a monthly only on the 1st Monday water your main plant on the stairwell. Only pour small amounts of water around trunk of plant till base overflows then drain base and do it again. You must soak all soil since you only do this 1 time a month. Approximately 4 pitchers.**

_____ Have all waiters bring all table adjustment feet to "0" and rebalance.

_____ Wipe down all Bar and chair legs, and table bases. Remove all gum from under Bar
rail
and under regular chairs and tables. (porter)
___Main Floor ___Jazz Room ___Vault Room

_____ Have dishwasher soap supplier, test machine with test paper to be sure proper amounts of chemical are being used. Too little --you won't pass BOH; too much --and you're wasting money. Review and check this with service man at time of testing.

_____ Have dishwasher decaled. They only need 1/6 of a gallon of chemical. 1 gal. = 6mos.

_____ Have the Sanolite technician fill the preventive check off sheet for dish machine and Follow any recommendations.

_____ Clean all espresso handles and regular coffee filters with baking soda - remove strainers and clean baskets and holder of machine.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

- _____ Inspect and keep organized soda room.
- _____ Clean all white ice buckets inside and out with Ajax.
- _____ Have **each** manager on 3 different days go through ___ garbage with dishwasher ___ linen with busboy. Review findings with other managers and workers.
- _____ Check all large folding tables for any necessary repairs or painting.
- _____ Check plastic weave on café chairs for any rips or pieces of weave coming undone, can cause harm to clothing as plastic is hard.
- _____ Evaluate any interior & exterior required painting.
- _____ Test surveillance equipment.
- _____ inspect and keep organized storage area in basement.
any problem inform the corresponding department, Maintenance or BOH.

COMMENTS:

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

WEEK 2

- _____ **2nd Monday of month - exterminator** - Pull and follow master instruction sheets (exterminator prep sheets). ___ Main Floor ___ Jazz Room ___ Vault Room
- _____ Follow maintenances man document and review his work for the corresponding week.
- _____ Confirm tool area is clean and organized.
- _____ Have Maintenance E-mail ready (problems and questions).
- _____ Check and record stock of Matches amt. _____, amt. _____, Comment Cards amt. _____ and Amex Paper amt. _____.
- _____ Remove carefully glass shelf behind all banquettes. Replace bulbs, dust and clean. Replace glass carefully. ___ Main Room ___ Balcony ___ Jazz Room
- _____ At locker or change area gather up all work shoes and place in a basket after two weeks discard shoes left in basket.
- _____ Clean all espresso handles and regular coffee filters with baking soda - remove strainers and clean baskets and holder of machine.
- _____ Clean all white ice buckets inside and out with Ajax.
- _____ Confirm beer lines were cleaned in last 4 weeks.
- _____ Inspect Clean and replace (if necessary) any white foam table padding. Inform maintenance.
- _____ Check Weather Gear ___ raincoats, ___ winter coat (heavy) and it's clean, ___ porters coat, ___ gloves, ___ boots.
- _____ **Confirm** speakers are positioned correctly on main floor and balcony.
- _____ Check conditions of all wicker linen baskets, replace as needed.
- _____ Pull out banquette seats, clean and reset glue traps and seal any holes.
- _____ Inspect and keep organized storage area in basement. any problem inform the corresponding department, Maintenance or BOH.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

- _____ Banquettes and furniture inspection.
Please inspect all your banquettes, look for rips, loose springs or if it is wearing out. If you need your banquettes repaired take a floor plan and mark the banquettes with damage and a small note explaining the problem. Then fax it to LIC to Gary A. Then follow up with an e-mail to Gary A. and Gerardo G. letting us know the problems and that you faxed the floor plan. Within a couple of days Gary should have a scheduled day for the repair.

- _____ Inspect every chair in the restaurant, pull out all chairs with stain or rips. E-mail LIC your request for chairs.

- _____ Inspect all back sleeve covers for chairs. Send your request to LIC.

COMMENTS:

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

WEEK 3

_____ Follow maintenances man document and review his work for the corresponding week.

_____ Confirm tool area is clean and organized.

_____ Have Maintenance E-mail ready (problems and questions).

_____ Clean out beer and wine in walk-in refrigerator completely. Clean racks and rotate stock.

_____ Clean all espresso handles and regular coffee filters with baking soda - remove strainers and clean baskets and holder of machine.

_____ Clean all white ice buckets inside and out with Ajax.

_____ Check and test Alarm System once a month.

All Alarm buttons at--

- a: Host Stand
- b: Behind Bar Upstairs
- c: Bar Downstairs
- d: Waiters Hutch Downstairs
- e: Host Stand Downstairs
- f: In manager office.
Circuit board and key pad in manager office.
- g: 3 Pendants

_____ Check managers' and chefs' phone and beeper numbers are correct.

_____ Test surveillance equipment.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

- _____ Check all coffee areas have a bang bar on a chain with metal cap.
- _____ Inspect and keep organized storage area in basement.
Any problem inform the corresponding department, Maintenance or BOH.

COMMENTS:

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

WEEK 4

_____ **4th Monday of month - exterminator** - Pull and follow master instruction sheets (exterminator prep sheets). ___Main Floor ___Jazz Room ___Vault Room

_____ Follow maintenances man document and review his work for the corresponding week.

_____ Confirm tool area is clean and organized.

_____ Have Maintenance E-mail ready (problems and questions).

_____ See chef's maintenance notes:

U:ANGELA\BWG\KITCHEN\CLEANING

_____ Clean all espresso handles and regular coffee filters with baking soda - remove strainers and clean baskets and holder of machine.

_____ Clean all white ice buckets inside and out with Ajax.

_____ Discard old, torn, logo discolored & plastic inserts torn AMEX books and order new ones. The lead time is 4-6 weeks.

_____ Curtains in Bank Vault Room (clean as needed). Over cleaning will damage the curtains.

_____ At locker or change area gather up all work shoes and place in plastic crate. After 2 weeks discard shoes that are left.

_____ Check all chairs and banquettes for rips, holes and burns ___Main floor ___Jazz room ___Vault room

_____ Test all thermostats are at 72° and confirm auto mode (on thermostat) will call for heat or cold as needed. If problem, contact Arista.

_____ Check porters using drill bits on ovens to unclog jet holes.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

_____ Test all "Bug & Fly machines". Make sure they are in proper working order.

_____ Inspect and keep organized storage area in basement. Any problem inform the corresponding department, Maintenance or BOH.

_____ **Confirm cleaning of all coils & drain lines in all refrigeration compressors. Follow coil cleaning document.**

_____ Check all carpet on balcony and in Vault Room. Clean, if necessary. (Carpets should be cleaned 4-6 times a year approximately).

_____ Check if sidewalk area needs power washing.

_____ Inspect every chair in the restaurant, pull out all chairs with stain or rips. E-mail LIC your request for chairs.

_____ Inspect all back sleeve covers for chairs. Send your request to LIC.

_____ Maintenance man inspect and confirm all the chairs. Have protective pegs under legs.

_____ Maintenance man scrape and remove gum on side walk, power wash side walk if necessary.

_____ Coordinate and schedule with the Maintenance Dept. or Dishwasher (BF only) to clean and sanitize ice bins for ice machines. Manager and chef must inspect and confirm they are clean before the unit is refilled with ice.

_____ Check all café chairs. Send any with broken weave to be repaired at L.I.C.

COMMENTS:

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MAINTENANCE
(ALL ITEMS MUST BE CHECKED MY MANAGER)

WEEK 1

_____ Vacuum blinds on 3 windows at staircase and blinds above arched
café doors.

_____ Clean and level all photos: ___balcony ___Jazz room
___Vault room

_____ Dust soffits ___Jazz room ceiling

_____ Clean and empty grease traps: ___inside refrigerator room ___by
building boiler room
on top of oil tank.

_____ Windex mirror above soffit in vault room.

_____ Inspect sump pumps are in good condition ___in front of beer
walk-in box
___in ejector room ___in front of managers office ___inside
basement by water
heater.

_____ Check oil tank inside building basement for leaks and bugs.
Inspect cage area.

_____ Clean and polish all wood floors: ___Jazz ___Main

_____ Check all walls and columns for painting. ___Mezzanine ___Main
floor ___Jazz room
___Vault room

_____ Check all light fixtures outside ___lamps in floor of café ___front
door columns
___lights to flag above front door.

_____ Check bathroom have in proper order ___seat cover holders
___toilet paper dispensers ___soap dispensers
___paper towel machine

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

_____ Tighten **all** rest room toilet seat covers. Have dishwasher clean with a toothbrush the brackets of all partitions in bathrooms.

_____ Check all water filters are clean and water pressure is good.
___above in linen storage area ___at 4 ice machine
___main kitchen steamers
___main kitchen coffee station ___lower level coffee station.
Replace filter if necessary.

_____ Check screws, bolts and weather stripping on cafe doors and all front doors and 3 front windows. Fix all cafe doors not to slam shut. Adjust hinges and stoppers.

_____ Empty, clean and bleach 3 metal pans: 1 over piano in Jazz Room, 1 over steps to Jazz

_____ Room Bar, 1 over Dishwasher room doorway. For each, open access door. (Leak from upstairs bar soda lines.)

_____ Check hose connection in trap door (ceiling) across from Jazz Room bread station.

_____ Check upstairs balcony bathroom small exhaust fan is working.

_____ Change or vacuum clean AC filters: Clean screen and inside filter area
___at oyster bar A/C unit ___clean A/C unit over beer walk-in box
___A/C unit over front door ___butchers drop ceiling (see if needs to be drained)

_____ Check and confirm mechanical room in alley way on platform area is clean and organized.

_____ Confirm freight elevator entrance area is clean.

_____ Clean inside elevator shaft, bleach and clean. **Follow instructions to open doors.**

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

(See attached Doc.: U:ANGELA\BWG\ELEVATOR). Be careful.

Confirm sump pump is working. If any problems, alert manager to call Arrow Elevator (718) 387-7500. (To be done twice a week -- Mon-Thurs in addition to the daily Porters work).

_____ **VIP:** Vacuum ceiling panels in entire ceiling, especially over tables 65-67, 56-57, host area and all A/C vents.

_____ Vacuum balcony ceiling **in front of A/C only**.

_____ Pull out all banquette seats, clean & reset glue traps & seal any holes. Booths 1, 2, 3, 50-57, 60-64, 65-67 -- clean seat and back corners and reseal correctly.

_____ Check and replace on non-skid tape on all stairs for F.O.H. and B.O.H. steps. _____ back steps to main kitchen _____ steps to Jazz bar _____ steps up to Jazz service bar area.

_____ Check carpet for any stains and clean.

_____ On West end of café (near Union Square restaurant) clean 6" – high vent (lift cover); clean air curtain screen by back metal doors; clean 2 screens above.

_____ Make sure you have a backup hose for dishwasher table.

_____ Clean all smoke eater cells in 4 units for Jazz room: _____2 over kitchen walk-in, 1 over beer walk-in _____1 in main office.

_____ Clean outside vents on platform roof. (Stairs next to back door).
_____ Makeup air – clean and replace filters
_____ AC fresh air supply at far end
_____ Check all timers for makeup air for kitchen hoods

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

- _____ Clean motors behind convection ovens in lower kitchen.
- _____ Oil, water pump and heaters in basement.
- _____ Oil with WD 40 all door locks for doors and pad locks for walk-in
box.
- _____ Check all gaskets on all refrigerators and freezers (BOH).
- _____ Check all refrigerator door gaskets in kitchen and on all walk-in box
doors
- _____ Check large folding party tables for any necessary repairs or
painting
- _____ Remove panel on glass wall in vault room and dust off back and
front of wall.
- _____ Check all electric dimmers have cover plates and marked for
correct light levels.
- _____ Check dimmer control zone charts are posted and all zones are
marked correctly to
zone chart. Don't change sitting without asking management first.
Then adjust
necessary document. All zone changes 5-7 minutes except for AM
- _____ Clean and dust top pink ceiling in Jazz Room. Use lightly damp
cloth.
- _____ Dust and check lights on top level and lights on second level.
- _____ Confirm all soda gun holder have its proper drain.
- _____ Check NuCo2 alarms are 100%. Press and hold test button. You
will hear and see the
alarm light go on.
- _____ Clean and empty grease traps: _____ inside compressor room,
_____ by building boiler room on top of oil tank with help from the
PM porters.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

COMMENTS:

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MAINTENANCE
(ALL ITEMS MUST BE CHECKED MY MANAGER)

WEEK 2

_____ Clean and level all photos: ___Balcony ___Jazz room
___Vault

_____ Remove carefully glass light shelf behind all banquettes. Replace
bulbs, dust and
clean. Replace bulbs, dust and clean. Replace glass carefully.
___balcony Mezzanine
___under stairs

_____ Windex mirror above sofit in vault room.

_____ Inspect sump pumps are in good condition ___in front of beer
walk-in box
___ejector room ___in front of managers office ___inside
basement by water heater.

_____ Check oil tank inside building basement for leaks and bugs.
Inspect cage area.

_____ Clean and polish all wood floors: ___Jazz ___Main

_____ Clean stainless steel tank in front of managers office. Confirm
pumps are working.

_____ Check all walls and columns for painting. ___Mezzanine ___Main
floor ___Jazz room
___Vault room

_____ Check all light fixtures outside ___lamps in floor of café ___front
door columns
___lights to flag above front door.

_____ Check bathroom have in proper order ___seat cover holders
___toilet paper dispensers ___soap dispensers
___paper towel machine

_____ Tighten **all** rest room toilet seat covers. Have dishwasher clean
with a toothbrush the

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

brackets of all partitions in bathrooms.

_____ Check all water filters are clean and water pressure is good.
 ___above in linen storage area ___at 4 ice machines
 ___main kitchen steamers
 ___main kitchen coffee station ___lower level coffee station.
Replace filter if
 necessary.

_____ Check screws, bolts and weather stripping on cafe doors and all
front doors and 3 front
 windows. Fix all cafe doors not to slam shut. Adjust hinges and
stoppers.

_____ Check hose connection in trap door (ceiling) across from Jazz
Room bread station.

_____ Check upstairs balcony bathroom small exhaust fan is working.

_____ Change or vacuum clean AC filters: Clean screen and inside filter
area
 ___at oyster bar A/C unit ___clean A/C unit over beer walk-
in box
 ___A/C unit over front door ___butchers drop ceiling (see if
needs to be drained)

_____ Check and confirm mechanical room in alley way on platform area
is clean and
 organized.

_____ Confirm freight elevator entrance area is clean.

_____ Clean inside elevator shaft, bleach and clean. Follow
instructions to open doors.
(See attached Doc.: U:ANGELA\BWG\ELEVATOR). Be careful.
Confirm sump pump is working. If any problems, alert
manager to call Arrow Elevator (718) 387-7500. (To be done
twice a week -- Mon-Thurs in addition to the daily Porters
work).

_____ Pull out all banquette seats, clean & reset glue traps & seal any
holes. Booths 1, 2, 3,

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

50-57, 60-64, 65-67 -- clean seat and back corners and reseal correctly.

_____ Check and replace on non-skid tape on all stairs for F.O.H. and B.O.H. steps.

_____ back steps to main kitchen _____ steps to Jazz bar _____ steps up to Jazz service bar area.

_____ Check carpet for any stains and clean.

_____ Clean coils of all compressors: _____ in compressor room _____ above beer walk-in box

_____ stairs in platform area _____ A/C for vault room. Blow out all drain lines for any type of compressors.

_____ Clean both kitchen coils for _____ salad crisper _____ freezer _____ runners refrigerator in Main kitchen _____ refrigerator next to steamers in Main kitchen.

_____ Check A/C Sprinkler system located in back alley to see if it needs to be drained.

_____ Check all faucets at all prep area sinks, all bathrooms (including employee bathroom), dishwasher area, pot washers and plumbing area in good order.

_____ Check floor drain covers in kitchen (under coffee area, dishwasher line, prep area, ice room bakery).

_____ Clean and polish all wood floors: _____ Main Floor.

_____ Check on both floors all sinks have drain cover screens and are screwed down at

_____ at bar sinks _____ pantry area sink _____ pot sink in dish room _____ dish area sink _____ all oyster bar sinks

_____ Test all "Bug and Fly Machines". Make sure they are in proper working order.

_____ Check all smoke detectors are in working order: _____ by locker area _____ coat check room

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

_____ dry goods area _____ sofit above lockers _____ storage above
prep kitchen.

_____ Confirm all soda gun holder have its proper drain.

_____ Clean and empty grease traps: _____ inside compressor room,
_____ by building boiler room on top of oil tank with help form the
PM porters.

COMMENTS:

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MAINTENANCE
(ALL ITEMS MUST BE CHECKED MY MANAGER)

WEEK 3

- _____ Vacuum blinds on 3 windows at staircase and blinds above arched café doors.
- _____ Clean and level all photos: ___Balcony ___Jazz room ___Vault
- _____ Dust soffits ___Jazz room ceiling
- _____ Clean and empty grease traps: ___inside refrigerator room ___by building boiler room
on top of oil tank.
- _____ Windex mirror above soffit in vault room.
- _____ Inspect sump pumps are in good condition ___in front of beer walk-in box
___in ejector ___in front of managers office ___inside basement by water heater.
- _____ Check oil tank inside building basement for leaks and bugs. Inspect cage area.
- _____ Clean and polish all wood floors: ___Jazz ___Main
- _____ Check all walls and columns for painting. ___Mezzanine ___Main floor ___Jazz room
___Vault room
- _____ Check all light fixtures outside ___lamps in floor of café ___front door columns
___lights to flag above front door.
- _____ Check all electric dimmers have cover plates and marked for correct light levels.
- _____ Check bathroom have in proper order ___seat cover holders
___toilet paper dispensers ___soap dispensers
___paper towel machine

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

_____ Tighten **all** rest room toilet seat covers. Have dish washer clean with a toothbrush the brackets of all partitions in bathrooms.

_____ Check all water filters are clean and water pressure is good.
___above in linen storage area ___at 4 ice machines ___main kitchen steamers
___main kitchen coffee station ___lower level coffee station.
Replace filter if necessary.

_____ Check screws, bolts and weather stripping on cafe doors and all front doors and 3 front windows. Fix all cafe doors not to slam shut. Adjust hinges and stoppers.

_____ Empty, clean and bleach 3 metal pans: 1 over piano in Jazz Room, 1 over steps to Jazz Room Bar, 1 over Dishwasher room doorway. For each, open access door. (Leak from upstairs bar soda lines.)

_____ Check hose connection in trap door (ceiling) across from Jazz Room bread station.

_____ Check upstairs balcony bathroom small exhaust fan is working.

_____ Change or vacuum clean AC filters: Clean screen and inside filter area
___at oyster bar A/C unit ___clean A/C unit over beer walk-in box
___A/C unit over front door ___butchers drop ceiling (see if needs to be drained)

_____ Check and confirm mechanical room in alley way on platform area is clean and organized.

_____ Confirm freight elevator entrance area is clean.

_____ Clean inside elevator shaft, bleach and clean. **Follow instructions to open doors.**

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

(See attached Doc.: U:ANGELA\BWG\ELEVATOR). Be careful.

Confirm sump pump is working. If any problems, alert manager to call Arrow Elevator (718) 387-7500. (To be done twice a week -- Mon-Thurs in addition to the daily Porters work).

_____ **VIP:** Vacuum ceiling panels in entire ceiling, especially over tables 65-67, 56-57, host area and all A/C vents.

_____ Vacuum balcony ceiling **in front of A/C only**.

_____ Pull out all banquette seats, clean & reset glue traps & seal any holes. Booths 1, 2, 3, 50-57, 60-64, 65-67 -- clean seat and back corners and reseal correctly.

_____ Check and replace on non-skid tape on all stairs for F.O.H. and B.O.H. steps.
_____ back steps to main kitchen _____ steps to Jazz bar _____ steps up to Jazz service bar area.

_____ Check carpet for any stains and clean.

_____ Clean and dust stereo units in all areas. (Use can of compressed air). Spray all NCR computers _____ Jazz room _____ Main host stand _____ Bank vault _____ Main stereo unit off coat check room.

_____ Oil, water pump for water heaters in basement.
Downstairs

_____ Check all exit lights and emergency lights are working (8 total)
Upstairs:
_____ door to back alley
_____ door to main entrance
_____ between tables #22 and #23 over café doors
_____ at base of stairs outside coat check area
_____ over entrance to Jazz room
_____ over exit to Jazz kitchen by bread station

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

- ___ outside dish room (hallway)
___ base of back stairs to upstairs kitchen
- _____ Change oil in power sprayer. Use 30 weight non-detergent oil.
- _____ Blow out: ___ all bar sinks ___ steam tables ___ slop sink
(in basement)
___ service ice bin in both bars ___ all 4 A/C unit drain lines:
___ oyster bar ___ above beer walk-in ___ 2
above fish walk-in)
___ both kitchen floors ___ blow out walk-in compressor drain
___ cappuccino drain ___ main and balcony bathroom sinks
___ pantry sink drain ___ inside of line refrigerators
- _____ Check hinges on all doors at host stand and at all waiter service
areas.
- _____ Look at oyster bar glass. Replace sections as needed.
- _____ Confirm all soda gun holder have its proper drain.
- _____ Paint large outdoor garbage area gate doors with black gloss paint.
- _____ Clean and empty grease traps: ___ inside compressor room,
___ by building boiler room on top of oil tank with help from the
PM porters.
- _____ Check NuCo2 alarms are 100%. Press and hold test button. You
will hear and see the
alarm light go on.
- _____ Check with maintenance man all electric clock timers are all on
correct times.
Follow Master Doc.
___ exhaust main kitchen
___ makeup main kitchen
(Located by staircase inside black cage on main floor).
___ exhaust prep kitchen
___ makeup air prep kitchen
(Located on the south wall above traulsen refrigerator in prep
kitchen).
___ each refrigerator compressor in the ejector room has its own
timer.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

_____ Check belts and grease bearings on exhaust and make up air.
_____prep kitchen and _____main kitchen.

_____ Check you have backup fuses for main service and plastic fuse
puller inside main panel.

_____ Make sure you have a backup hose for dishwasher table.

_____ Confirm you have back up A/C filters. If you need more ask
manager to
Order them from LIC.

_____ Confirm you have back up water filters. If you need more ask
manager to
Order them from LIC.

_____ Confirm you have backup of all types of light bulbs.

_____ Confirm you have the back up motor for the kitchen exhaust.

_____ Check you have backup belts _____exhaust _____makeup air.

_____ Check bathrooms exhaust fans are working.

_____ Check all gaskets on all refrigerators and freezers (B.O.H.).

_____ Check all refrigerator door gaskets in kitchen and all walk-in box
doors.

_____ Confirm dish machine exhaust is working properly.

COMMENTS:

MANAGER _____ DATE _____

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

MAINTENANCE
(ALL ITEMS MUST BE CHECKED MY MANAGER)

WEEK 4

_____ Clean and level all photos: ___Balcony ___Vault Room

_____ Confirm all mirrors are level in Jazz Room.

_____ Remove carefully glass light shelf behind all banquettes. Replace
bulbs, dust and
clean. Replace glass carefully. ___balcony Mezzanine ___under
stairs

_____ Windex mirror above soffit in vault room.

_____ Inspect sump pumps are in good condition ___in front of beer
walk-in box
___ejector room ___in front of managers office ___inside
basement by water heater.

_____ Check oil tank inside building basement for leaks and bugs.
Inspect cage area.

_____ Clean and polish all wood floors: ___Jazz room.

_____ Clean stainless steel tank in front of managers office. Confirm
pumps are working.

_____ Check all walls and columns for painting. ___Mezzanine ___Main
floor ___Jazz room
___Vault room

_____ Check all light fixtures outside ___lamps in floor of café ___front
door columns
___lights to flag above front door.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

_____ Check bathroom have in proper order ___ seat cover holders
___ toilet paper dispensers ___ soap dispensers
___ paper towel machine

_____ Tighten **all** rest room toilet seat covers. Have dishwasher clean
with a toothbrush the
brackets of all partitions in bathrooms.

_____ Check all water filters are clean and water pressure is good.
___ above in linen storage area ___ at 4 ice machines
___ main kitchen steamers
___ main kitchen coffee station ___ lower level coffee station.
Replace filter if
necessary.

_____ Check screws, bolts and weather stripping on cafe doors and all
front doors and 3 front
windows. Fix all cafe doors not to slam shut. Adjust hinges and
stoppers.

_____ Check hose connection in trap door (ceiling) across from Jazz
Room bread station.

_____ Check upstairs balcony bathroom small exhaust fan is working.

_____ Change or vacuum clean AC filters: Clean screen and inside filter
area
___ at oyster bar A/C unit ___ clean A/C unit over beer walk-
in box
___ A/C unit over front door ___ butchers drop ceiling (see if
needs to be drained)

_____ Check and confirm mechanical room in alley way on platform area
is clean and
organized.

_____ Confirm freight elevator entrance area is clean.

_____ Clean inside elevator shaft, bleach and clean. **Follow**
instructions to open doors.
(See attached Doc.: U:ANGELA\BWG\ELEVATOR). Be careful.
Confirm sump
Elevator
pump is working. If any problems, alert manager to call Arrow

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

(718) 387-7500. (To be done twice a week -- Mon-Thurs in addition to the daily Porters work).

_____ Pull out all banquet seats, clean & reset glue traps & seal any holes. Booths 1, 2, 3, 50-57, 60-64, 65-67 -- clean seat and back corners and reseat correctly.

_____ Check and replace on non-skid tape on all stairs for F.O.H. and B.O.H. steps. _____ back steps to main kitchen _____ steps to Jazz bar _____ steps up to Jazz service bar area.

_____ Check carpet for any stains and clean.

_____ Check all strainers are in place on all floor and sink drains.

_____ Check bus station stands: _____ rubber feet _____ cloth band not frayed.

_____ Check bottoms of all chairs and bar stools to be sure all plastic pegs are in place. Reset nails.

_____ Check pole and top of stairs holding up balcony is clean or if it needs to be repainted.

_____ Check molding and doors of linen cabinet under stairs to see if it needs painting.

_____ Wipe down all speaker wires on balcony. Remove all dust.

_____ Confirm all soda gun holder have its proper drain.

_____ Spray for bugs around _____ all motor and compressors _____ cappuccino machine (and water pumps) _____ compressors on all refrigerators that have self-contained compressors

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

___glass freezers at bar area ___dish machine, remove cover and spray around motors.

_____ Windex all windows.

_____ Clean all wall sconces and chandeliers. DO NOT SPIN. BE VERY CAREFUL.

_____ Confirm backup of all types of light bulbs.

_____ Confirm all CO² and Nitrogen tanks are chained up.

_____ Reverse Jazz Room curtains (e.g. Curtain B). The following month change to new curtain (e.g. Curtain A). Dry clean old curtain (Curtain B).

Have office give information, for example cost.
Advise office of any problems that may arise.

_____ Clean and empty grease traps: ___inside compressor room, ___by building boiler room on top of oil tank with help from the PM porters.

_____ Coordinate and schedule with the Maintenance Dept. or Dishwasher (BF only) to clean and sanitize ice bins for ice machines. Manager and chef must inspect and confirm they are clean before the unit is refilled with ice.

COMMENTS:

MANAGER _____ DATE _____

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

PORTER

WEEK 1

_____ Clean and dust walls in Jazz Room basement dining room area and bar and use

large ladder so you can reach the top. Take a clean regular size broom and wrap a

damp (clean) apron or tablecloth around it. Lightly brush off the top of walls. Each area

should take no more than 20 minutes to complete. Each night you are required to do

one area. They are as follows:

MONDAY:

Clean and polish wood walls in hallway to bathroom around pay phones and doors to Jazz Room.

service area wall.

Clean and polish wood walls at North wall to

entrance, door

Marble wall, column, window frames, front door

sides of ducts by host

frames, A/C unit on top of door and top and stand.

TUESDAY:

first floor.

Clean marble steps and walls from bathroom to

areas to bar.

Clean & polish wood walls at North & South

service bus station

Clean and polish wood paneling -- all areas:

- Balcony - west walls, bathroom areas,

- Main floor - west wall at oyster bar, kitchen entrance, paneling behind table 56.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

WEDNESDAY:

to 67. Go up to
shades inside and out.

and out all window

cloth.

damp cloth.

around bar and back bar.

South and Southwest walls between tables 25
balcony and clean all windows and window

South wall between tables 1 to 2. Clean inside
shades.

Wipe down all columns with a lightly damp

Wipe down wall at stair area with a lightly

Clean and polish wood walls and marble

South and Southwest walls between tables 25
to 67. Go up to balcony and clean all windows
and window shades inside and out.
Clean blinds on balcony.

Dust and check lights behind stage.

South wall between tables 1 to 2. Clean inside
and out all window blinds.

Clean blinds on balcony.

THURSDAY:

bathroom and doors to

Clean and polish wood walls in hallway to

Jazz Room.

Use citrus oil on this downstairs paneling –
All wood paneling around entire restaurant.

- Balcony - west walls, bathroom areas,
service bus station
- Main floor - west wall at oyster bar, kitchen
entrance, paneling behind table 56.

light fixtures

Polish brass supports for sneeze guard and

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

on Oyster Bar.

Polish all brass corner angles.

FRIDAY:
platform from host

Clean and polish paneling along entire
stand to oyster bar and front of bar.

Dust all 12 wall lamp
Room.

Dust. Be careful. Be sure hands are clean.
shades and 3 booth lamp shades in Jazz

Windex bus station across for table 202.

Windex Jazz Room host stand.

_____ Have PM Porter clean with mild detergent and scrub with a brush
the 5 awnings on
16th Street and the 2 awnings on Broadway. Then rinse them out
with the water hose. Be careful with the doors. Don't use too much
water. It can get in the restaurant and damage the floors.

_____ Clean grease traps. Clean inside large tank with ejector pumps in
basement
compressor room with maintenances man.

_____ Manually scrub all base board in man room and ladies room.

_____ Polish and clean base board of all 3 hutches in main floor and one
in jazz room.

COMMENTS:

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

PORTER

WEEK 2

Clean and dust walls in Jazz Room basement dining room area and bar and use

large ladder so you can reach the top. Take a clean regular size broom and wrap a damp (clean) apron or tablecloth around it. Lightly brush off the top of walls. Each area should take no more than 20 minutes to complete. Each night you are required to do one area. They are as follows:

MONDAY:

Clean and polish wood walls in hallway to bathroom around pay phones and doors to Jazz Room.

service area wall.

Clean and polish wood walls at North wall to

entrance, door

Marble wall, column, window frames, front door

sides of ducts by host

frames, A/C unit on top of door and top and stand.

TUESDAY:

first floor.

Clean marble steps and walls from bathroom to

areas to bar.

Clean & polish wood walls at North & South

service bus station

Clean and polish wood paneling -- all areas:

- Balcony - west walls, bathroom areas,

- Main floor - west wall at oyster bar, kitchen entrance, paneling behind table 56.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

WEDNESDAY:
to 67. Go up to
shades inside and out.

and out all window

cloth.

damp cloth.

around bar and back bar.

South and Southwest walls between tables 25
balcony and clean all windows and window

South wall between tables 1 to 2. Clean inside
shades.

Wipe down all columns with a lightly damp

Wipe down wall at stair area with a lightly

Clean and polish wood walls and marble

South and Southwest walls between tables 25
to 67. Go up to balcony and clean all windows
and window shades inside and out.
Clean blinds on balcony.

Dust and check lights behind stage.

South wall between tables 1 to 2. Clean inside
and out all window blinds.

Clean blinds on balcony.

THURSDAY:
bathroom and doors to

light fixtures

Clean and polish wood walls in hallway to
Jazz Room.

Use citrus oil on this downstairs paneling –
All wood paneling around entire restaurant.
■ Balcony - west walls, bathroom areas,
service bus station
■ Main floor - west wall at oyster bar, kitchen
entrance, paneling behind table 56.

Polish brass supports for sneeze guard and

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

on Oyster Bar.

Polish all brass corner angles.

FRIDAY:
platform from host

Clean and polish paneling along entire
stand to oyster bar and front of bar.

Dust all 12 wall lamp
Room.

Dust. Be careful. Be sure hands are clean.
shades and 3 booth lamp shades in Jazz

Windex bus station across for table 202.

Windex Jazz Room host stand.

_____ Have PM Porter clean with mild detergent and scrub with a brush
the 5 awnings on
16th Street and the 2 awnings on Broadway. Then rinse them out
with the water hose. Be careful with the doors. Don't use too much
water. It can get in the restaurant and damage the floors.

_____ Clean grease traps. Clean inside large tank with ejector pumps in
basement
compressor room with maintenances man.

_____ Manually scrub all base board in man room and ladies room.

_____ Polish and clean base board of all 3 hutches in main floor and one
in jazz room.

COMMENTS:

MANAGER _____

DATE _____

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 718-706-9827 BY SUNDAY W/E

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

PORTER

WEEK 3

Clean and dust walls in Jazz Room basement dining room area and bar and use

large ladder so you can reach the top. Take a clean regular size broom and wrap a damp (clean) apron or tablecloth around it. Lightly brush off the top of walls. Each area should take no more than 20 minutes to complete. Each night you are required to do one area. They are as follows:

MONDAY:

Clean and polish wood walls in hallway to bathroom around pay phones and doors to Jazz Room.

service area wall.

Clean and polish wood walls at North wall to

entrance, door
sides of ducts by host

Marble wall, column, window frames, front door frames, A/C unit on top of door and top and stand.

TUESDAY:

first floor.

Clean marble steps and walls from bathroom to

areas to bar.

Clean & polish wood walls at North & South

service bus station

Clean and polish wood paneling -- all areas:
- Balcony - west walls, bathroom areas,
- Main floor - west wall at oyster bar, kitchen entrance, paneling behind table 56.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

WEDNESDAY:
to 67. Go up to
shades inside and out.

and out all window

cloth.

damp cloth.

around bar and back bar.

South and Southwest walls between tables 25
balcony and clean all windows and window

South wall between tables 1 to 2. Clean inside
shades.

Wipe down all columns with a lightly damp

Wipe down wall at stair area with a lightly

Clean and polish wood walls and marble

South and Southwest walls between tables 25
to 67. Go up to balcony and clean all windows
and window shades inside and out.
Clean blinds on balcony.

Dust and check lights behind stage.

South wall between tables 1 to 2. Clean inside
and out all window blinds.

Clean blinds on balcony.

THURSDAY:
bathroom and doors to

Clean and polish wood walls in hallway to
Jazz Room.

Use citrus oil on this downstairs paneling –
All wood paneling around entire restaurant.
■ Balcony - west walls, bathroom areas,
service bus station
■ Main floor - west wall at oyster bar, kitchen
entrance, paneling behind table 56.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

light fixtures
Polish brass supports for sneeze guard and
on Oyster Bar.

Polish all brass corner angles.

FRIDAY:
platform from host

Clean and polish paneling along entire
stand to oyster bar and front of bar.

Dust all 12 wall lamp
Room.

Dust. Be careful. Be sure hands are clean.
shades and 3 booth lamp shades in Jazz

Windex bus station across for table 202.

Windex Jazz Room host stand.

_____ Have PM Porter clean with mild detergent and scrub with a brush
the 5 awnings on
16th Street and the 2 awnings on Broadway. Then rinse them out
with the water hose. Be careful with the doors. Don't use too much
water. It can get in the restaurant and damage the floors.

_____ Clean grease traps. Clean inside large tank with ejector pumps in
basement
compressor room with maintenances man.

_____ Manually scrub all base board in man room and ladies room.

_____ Polish and clean base board of all 3 hutches in main floor and one
in jazz room.

COMMENTS:

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

PORTER

WEEK 4

Clean and dust walls in Jazz Room basement dining room area and bar and use

large ladder so you can reach the top. Take a clean regular size broom and wrap a damp (clean) apron or tablecloth around it. Lightly brush off the top of walls. Each area should take no more than 20 minutes to complete. Each night you are required to do one area. They are as follows:

MONDAY:

Clean and polish wood walls in hallway to bathroom around pay phones and doors to Jazz Room.

service area wall.

Clean and polish wood walls at North wall to

entrance, door

Marble wall, column, window frames, front door

sides of ducts by host

frames, A/C unit on top of door and top and stand.

TUESDAY:

first floor.

Clean marble steps and walls from bathroom to

areas to bar.

Clean & polish wood walls at North & South

service bus station

Clean and polish wood paneling -- all areas:

- Balcony - west walls, bathroom areas,

- Main floor - west wall at oyster bar, kitchen entrance, paneling behind table 56.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

WEDNESDAY:
to 67. Go up to
shades inside and out.

and out all window

cloth.

damp cloth.

around bar and back bar.

South and Southwest walls between tables 25
balcony and clean all windows and window

South wall between tables 1 to 2. Clean inside
shades.

Wipe down all columns with a lightly damp

Wipe down wall at stair area with a lightly

Clean and polish wood walls and marble

South and Southwest walls between tables 25
to 67. Go up to balcony and clean all windows
and window shades inside and out.
Clean blinds on balcony.

Dust and check lights behind stage.

South wall between tables 1 to 2. Clean inside
and out all window blinds.

Clean blinds on balcony.

THURSDAY:
bathroom and doors to

Clean and polish wood walls in hallway to
Jazz Room.

Use citrus oil on this downstairs paneling –
All wood paneling around entire restaurant.
■ Balcony - west walls, bathroom areas,
service bus station
■ Main floor - west wall at oyster bar, kitchen
entrance, paneling behind table 56.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

light fixtures
Polish brass supports for sneeze guard and
on Oyster Bar.

Polish all brass corner angles.

FRIDAY:
platform from host

Clean and polish paneling along entire
stand to oyster bar and front of bar.

Dust all 12 wall lamp
Room.

Dust. Be careful. Be sure hands are clean.
shades and 3 booth lamp shades in Jazz

Windex bus station across for table 202.

Windex Jazz Room host stand.

_____ Have PM Porter clean with mild detergent and scrub with a brush
the 5 awnings on
16th Street and the 2 awnings on Broadway. Then rinse them out
with the water hose. Be careful with the doors. Don't use too much
water. It can get in the restaurant and damage the floors.

_____ Clean grease traps. Clean inside large tank with ejector pumps in
basement
compressor room with maintenances man.

_____ Manually scrub all base board in man room and ladies room.

_____ Polish and clean base board of all 3 hutches in main floor and one
in jazz room.

COMMENTS:

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

MANAGER _____ DATE _____

MAINTENANCE PERSON _____

FAX ATTN: GERARDO AT 212-679-0996 BY SUNDAY W/E.

FIRE INSPECTION DOCUMENT

This report must be completed and fax it to the Maintenance department office the first week of each month.

Note: Manager with the help of the maintenance man completed the inspection sheet.

Date of inspection on the line.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

- _____ Fire extinguisher check off list. Confirm with maintenance all fire extinguishers are in correct order and back of tag signed (follow check of sheet).
- _____ Inspection suppression systems (Ansul system) "TAG" is up to date.
- _____ Confirm Ansul pipes are in position and have caps.
- _____ Confirm the Deep fry has a divider panel at least 16" high.
- _____ Confirm we have at list one extinguisher class K in each kitchen.
- _____ Confirm instructions how to operated Ansul system are posted in kitchens.
- _____ Confirm duct diagram is posted next to Ansul system. FIRE DEPT.
(MO)
- 1st floor
 - 3rd floor
 - Banquets
 - Green room
- _____ Confirm Certificate of inspection for your Ansul system is on file could be Sentinel or Ideal.
- _____ Exhaust hood sticker is updated and posted to each hood (cleaning service tag)
- _____ Inspect hood filters confirm that there is not one missing.
- _____ Inspection and test of emergency lights and exit lights.
- _____ Confirm all exit doors are clear (adequate egress)
- _____ Confirm you have a copy of PA plans on file.
- _____ Confirm you have in file and updated inspection log of sprinkler, standpipe and fire alarm if apply.
- _____ Inspection and test of smoke detector in storage area if apply.
- Nuco2**
- _____ Confirm tank is chain to the wall.

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST
DISH MACHINE INSPECTION DOC.

RESTAURANT _____

DATE. _____

VIP- HAND INSPECTION DOCUMENT TO SANOLITE TECH

MANAGER: FOLLOW UP ANY PROBLEM AND CONFIRMED IT GET RESOLVED, WRITE NOTE OR COMMENTS BEFORE YOU FAX IT.

MINIMUM TEMPERATURES BY THE BOH.

WASHE TEMPERATURE 160°. RINSE TEMPERATURE 180°.

WASH _____, RINSE. _____,

PROBLEMS _____.

CHEMICAL DISPENSER OPERATING PROPERLY

YES _____, NOT _____, PROBLEM _____.

WASH AND RINSE ARMS INSPECTION.

WASH _____, RINSE _____, PROBLEM _____.

WASH ASSEMBLY. _____.

RINSE PRESSURE _____.

CHECK GAGE CONDITIONS.

INCOMING WATER _____.

RINSE _____.

MOTORS CONDITIONS AND SEALS.

WASH MOTOR _____ SEAL. _____.

RINSE MOTOR _____ SEAL. _____.

CONVEYORS DRIVE _____.

RINSE DRAIN CLEAR. _____.

CURTAINS CONDITION BETWEEN TANKS. _____.

DO YOU SEE ANY LEAK _____? WHERE. _____.

TEST LEVELS OF P.H. IN THE MACHINE. _____.

CHEMICAL EXPLICATION CHARD POSTED _____.

OTHER CHEMICAL DISPENSERS.

DISPENSER POT SINK WASHES. _____.

DISPENSER FOR PRESOAKING SILVERWARE. _____.

CHEMICAL FOR GREASE TRAPS. _____.

MACHINE NEED TO BE DESCALED YES _____, NO _____.

COMMENTS AND ACTIONS TAKE IT.

FAX TO GERARDO G. (212) 679-0996

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE
AUGUST

TECH NAME _____ . MANAGERS _____

FIRE EXTINGUISHER CHECK OFF LIST

DATE: _____

RESTAURANT:

After this report has been filled out, please fax to LIC operations at 718-706-9827.

LIC. Operations will follow any issue or schedule with the fire preventive company.

Check all fire extinguishers have proper fire inspection tags on them and are not expired. **Initial and date the back of the tag under "Monthly Inspection Record". Follow "Fire Extinguisher Check Off List" to confirm extinguisher are in assigned places. When sending fire extinguishers out for service, you must put the stores name on the bottom in black magic marker.**

Area	Qty.	ID#	Location	Type	Missin g Tag	Everyth ing O.K.	Need refill
Dining Room	3	1	Service Bar	(A) Water			
		2	Hosstess	(A) Water			
		3	Raw Bar	(A) Water			
Main Kitchen	3	4	Entrance	BC			
		5	Exit Door	BC			
		6	Exit Door	Class (K)			
Prep Kitchen	3	7	Entrance	BC			
		8	Entrance	Class (K)			
		9	East Wall	BC			
Dry Goods Storage	1	10	Metro Shelve	ABC			
Locker Area	2	11	Entrance	ABC			
		12	Back	ABC			
Coat Check	1	13	Entrance	ABC			
Manager Office	1	14	Entrance	ABC			
Vault Room	1	15	Entrance	(A) Water			
Mezzanine	1	16	Waitress Station	(A) Water			

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST

Jazz Room	3	17	Brad Station	(A) Water			
		18	Waiter Lotch	(A) Water			
		19	Closet	(A) Water			
Dishroom	1	20	Entrance	ABC			
Boiler Room	1	21	Next to heaters	ABC			

REFRIGERATION COILS CLEANING PROCEDURES

Coils must be clean and maintained in proper order monthly. This will assure the proper functionality of the refrigeration equipment, reducing costly repairs and also reduce energy consume.

Maintenances man needs to have the following items. Plastic brush, coil cleaner, spray bottle.

INSTRUCTIONS:

1. In the spray bottle mix water and 4 oz. of coil cleaner.
2. Turn OFF the compressor.
3. Once the compressor is OFF spray the formula on the coil and let it work for at list 5 minutes, repeat spraying, once the grease is loose clean the front of the coil from the top to the bottom with the plastic brush. Repeat this operation until the coil is totally clean.
4. When you finish make sure to turn ON the compressor.

NOTE: Each compressor takes about 15 to 20 minutes to clean.

All compressors need to be clean, including the refrigeration units that do not have cooling coil. (Water cooling units, self contain or remote compressors).

VIP Report any problem with compressor to managers. Be specific.

Refrigeration unit	Num#	Unit description	System type	Compressors locatio

BLUE WATER GRILL
MONTHLY MANAGER PLANNING SCHEDULE

AUGUST
