

FACILITIES

SMG for Restaurants

From refrigeration failures to fire safety checks, SMG handles it all — so your team can focus on guests, not repairs.

KITCHEN & EQUIPMENT MAINTENANCE

- Kitchen appliances, refrigerators, walk-ins and HVAC Systems

DEEP CLEANING AND SANITIZATION

- Front-of-House: Entryways, Dining Area, Restrooms
- Back-of-House: Kitchens, Prep Areas, and Storage.

PLUMBING AND WATER SYSTEMS

- Grease Traps and Drains, Leaks, Hot Water Supply

PEST CONTROL

- Prevention and treatment of infestations

FIRE & LIFE SAFETY CHECKS

- Fire safety, electrical safety, and other compliance checks
- Aligned with regulatory standards and requirements

EXTERIOR SIGNAGE MAINTENANCE

- Regular inspection, cleaning, and repair of outdoor signs
- Vital for brand visibility and compliance with local regulations

PARKING LOTS AND DRIVE-THRU'S

- Maintenance, cleaning, and repairs
- Ensures safety & aesthetic appeal for customers & staff

24/7 EMERGENCY REPAIRS

ONGOING KPI MONITORING

30 YEARS IN BUSINESS

Helping multi-site operations escape the stress of facility maintenance since 1996

732-223-5000 SMGFACILITIES.COM