

## SOW-Woodshop/workshop and kitchen cleaning & sanitizing

### Scope of Work

For vacuuming, dusting and wiping down all walls, lights, pipes, conduits, ducts and vents attached to the ceilings and walls located in the Criss Cole Rehabilitation Center's Woodshop, Ceramic Shop, adjacent corridors and ceiling areas above woodshop and workshop (including above lay-in ceiling and above finishing room).

Services shall include, sanitizing, vacuuming, dusting and wiping down all walls, lights, pipes, conduits, ducts and vents attached to the ceilings and walls located in the Center's Woodshop, Ceramic Shop, adjacent corridors and ceiling areas above woodshop, workshop, main kitchen and dining room.

### Cleaning Schedule

#### **Woodshop Area:**

- **VACUUMING:** All walls, lights, pipes, ducts, vents and attachments to the ceiling will be vacuumed; including above lay-in ceiling and above finishing room.
- **WIPE DOWN:** All areas previously vacuumed will be wiped down by hand using a "Rail and Fixture Cleaner" – a powerful grease cutting detergent that is non-toxic and biodegradable.
- **FLOURESCENT LIGHTS:** All fluorescent lights will be vacuumed and wiped on the top and sides.
- **CLEAN UP:** Areas that have been services are inspected and every effort is made to leave them as clean as they were found.
- Contractor shall perform two cleanings per year with one cleaning to be completed during the summer shutdown and one cleaning to be completed during the winter shutdown according to the approved schedule.
- Contractor shall complete each cleaning session within a one (1) week time period, after starting date, weather permitting.

#### **Main Kitchen and Dining Room Area:**

- For power cleaning the main kitchen cooking area to meet health and fire codes, and cleaning acoustical ceiling in the dining room located at Criss Cole Rehabilitation Center Procedures:
- **STAINLESS STEEL HOODS:** All stainless steel hoods and vents will need to be cleaned using non-toxic/biodegradable "Rail and Fixture Cleaner" – grease cutting detergent, followed by a specially formulated stainless steel polish.

- **WALLS:** All kitchen walls will be wiped down by hand using the same cleaner.
- **KITCHEN CEILINGS:** All AC vents, returns and drywall areas around the vents will be vacuumed to remove loose dirt and dust. AC vents, light lenses and drywall ceiling areas will need to be cleaned using “Rail and Fixture Cleaner” and wiped clean with terry towels.
- **KITCHEN FLOOR:** A ph balanced commercial floor cleaner will need to be used with a commercial floor cleaning machine and a 13 inch polyester fiber cleaning pad to clean and scrub heavily soiled floors, removing wax build-up, dirt, grease and scuff marks. In addition, tiled baseboards and areas not accessible with the floor cleaner will need to be hand scrubbed to remove the same. Following the power cleaning we will require a rinse and mopping of the entire area to remove any additional dirt, grease and floor cleaner.
- **DINING ROOM:** All AC vents, returns and acoustical tiles will be vacuumed to remove loose dirt and dust. AC vents will be cleaned using “Rail and Fixture” cleaner and wiped clean with terry towels.

**Supplies and Equipment:**

- Contractor shall furnish all labor, materials, cleaning supplies, cleaning equipment and safety equipment necessary to provide this service.
- All equipment and materials used in the work, covered by the contract, shall be specifically used for this type of profession and free from defects.