



Canada Lands Company
Société immobilière du Canada

RFP No. CNT-2023P05
Kitchen Cleaning Services for the CN Tower

Addendum 6.0 – Issued November 22, 2022

APPENDIX A MINIMUM CLEANING FREQUENCIES is removed from the RFP document and replaced with the following:

APPENDIX A
MINIMUM CLEANING FREQUENCIES

LOCATION	TASKS	MINIMUM FREQUENCY			
		DAILY	ALTERNATE DAILY	WEEKLY	
SERVICE LEVEL BASE KITCHEN	LINES (Clean and Sanitize)				
	Worktables	X			
	Counters	X			
	Over-Counter Shelves	X			
	Under counter areas	X			
	EQUIPMENT (Cleaning)				
	Tilt Pans	X			
	Steam Kettles	X			
	Hobart Mixers	X			
	Meat Slicers	X			
	Grills	X			
	Ovens	X			
	Pasta Magic	X			
	Deep Fryers	X			
	Band Saw	X			
	Steamers	X			
	Induction Cooktops	X			
	Dough Roller	X			
	Buffalo Chopper	X			
	Other equipment as requested	X			
	APPLIANCES & FIXTURES (Clean and Sanitize)				
	Fridge Doors and Handles	X			
	Under counter Fridges to be pulled out and cleaned		X		
	Oven Shelves (scrubbed clean)		X		
	Hoods and Filters		X		
	Grease Collection Troughs (empty, wash, return)		X		
	Sinks (around and underneath)	X			
	Walls (from floor incl. baseboards to hiegh of 6ft)	X			
	Walls (from 6ft to ceiling)			X	
	Under-counter Shelves & Hard to Reach Areas (Deep Cleaning)			X	
	Interior counter fridge (s)			X	
	FLOORS				
	Sweep and Mop (incl. areas under equipment and ice machines)	X			
	Mop sinks to be left clean and clear of debris	X			
	WASTE REMOVAL				
	Organic Waste to Loading Dock	X			
	Garbage to Loading Dock	X			
	Recyclables to Loading Dock	X			
	Wash all waste collection bins, dry and line with clean garbage bags.	X			
	SERVICE LEVEL CHOCOLATE ROOM	LINES (Clean and Sanitize)			
		Worktables	X		
		Counters	X		
		Over-Counter Shelves	X		
		Under counter areas	X		
		EQUIPMENT (Cleaning)			
Hobart Mixers		X			
Other equipment as requested		X			
APPLIANCES & FIXTURES (Clean and Sanitize)					
Fridge Doors and Handles		X			
Under counter Fridges to be pulled out and cleaned			X		
Oven Shelves (scrubbed clean)			X		
Sinks (around and underneath)		X			
Walls (from floor incl. baseboards to hiegh of 6ft)		X			
Walls (from 6ft to ceiling)				X	
Under-counter Shelves & Hard to Reach Areas (Deep Cleaning)				X	
Interior counter fridge (s)				X	
FLOORS					
Sweep and Mop (incl. areas under equipment and ice machines)		X			
Mop sinks to be left clean and clear of debris		X			
WASTE REMOVAL					
Organic Waste to Loading Dock and disposed into appropriate bin		X			
Garbage to Loading Dock and disposed into appropriate bin		X			
Recyclables to Loading Dock and disposed into appropriate bin		X			
Wash all waste collection bins, dry and line with clean garbage bags.		X			

GROUND LEVEL MEETING ROOMS PREP KITCHEN	LINES (Clean and Sanitize)			
	Worktables			X
	Counters			X
	Over-Counter Shelves			X
	Under counter areas			X
	EQUIPMENT (Cleaning)			
	Tilt Pans			X
	Steam Kettles			X
	Hobart Mixers			X
	Meat Slicers			X
	Grills			X
	Ovens			X
	Pasta Magic			X
	Deep Fryers			X
	Steamers			X
	Induction Cooktops			X
	Other equipment as requested			X
	APPLIANCES & FIXTURES (Clean and Sanitize)			
	Fridge Doors and Handles			X
	Under counter Fridges to be pulled out and cleaned			X
	Oven Shelves (scrubbed clean)			X
	Hoods and Filters			X
	Grease Collection Troughs (empty, wash, return)			X
	Sinks (around and underneath)			X
	Walls (from floor incl. baseboards to hiegh of 6ft)			X
	Walls (from 6ft to ceiling)			X
	Under-counter Shelves & Hard to Reach Areas (Deep Cleaning)			X
	FLOORS			
	Sweep and Mop (incl. areas under equipment and ice machines)			X
	Mop sinks to be left clean and clear of debris			X
	WASTE REMOVAL			
	Organic Waste to Loading Dock			X
	Garbage to Loading Dock			X
Recyclables to Loading Dock			X	
Wash all waste collection bins, dry and line with clean garbage bags.			X	
GROUND LEVEL LE CAFÉ	LINES (Clean and Sanitize)			
	Worktables	X		
	Counters	X		
	Over-Counter Shelves	X		
	Under counter areas	X		
	EQUIPMENT (Cleaning)			
	Tilt Pans	X		
	Steam Kettles	X		
	Hobart Mixers	X		
	Meat Slicers	X		
	Grills	X		
	Ovens	X		
	Pasta Magic	X		
	Deep Fryers	X		
	Steamers	X		
	Induction Cooktops	X		
	Other equipment as requested	X		
	APPLIANCES & FIXTURES (Clean and Sanitize)			
	Fridge Doors and Handles	X		
	Under counter Fridges to be pulled out and cleaned		X	
	Oven Shelves (scrubbed clean)		X	
	Hoods and Filters		X	
	Grease Collection Troughs (empty, wash, return)		X	
	Sinks (around and underneath)	X		
	Walls (from floor incl. baseboards to hiegh of 6ft)	X		
	Walls (from 6ft to ceiling)			X
	Under-counter Shelves & Hard to Reach Areas (Deep Cleaning)			X
	Interior counter fridge (s)			X
	FLOORS			
	Sweep and Mop (incl. areas under equipment and ice machines)	X		
	Mop sinks to be left clean and clear of debris	X		
	WASTE REMOVAL			
	Organic Waste to Loading Dock	X		
Garbage to Loading Dock	X			
Recyclables to Loading Dock	X			
Wash all waste collection bins, dry and line with clean garbage bags.	X			

LEVEL 3 VUE BISTRO KITCHEN	LINES (Clean and Sanitize)				
	Worktables	X			
	Counters	X			
	Over-Counter Shelves	X			
	Under counter areas	X			
	EQUIPMENT (Cleaning)				
	Tilt Pans	X			
	Steam Kettles	X			
	Hobart Mixers	X			
	Meat Slicers	X			
	Grills	X			
	Ovens	X			
	Pasta Magic	X			
	Deep Fryers	X			
	Steamers	X			
	Induction Cooktops	X			
	Other equipment as requested	X			
	APPLIANCES & FIXTURES (Clean and Sanitize)				
	Fridge Doors and Handles	X			
	Ice Cream Freezer (washed dried when defrosted an unplugged)			X	
	Under counter Fridges to be pulled out and cleaned		X		
	Oven Shelves (scrubbed clean)		X		
	Hoods and Filters		X		
	Grease Collection Troughs (empty, wash, return)		X		
	Sinks (around and underneath)	X			
	Walls (from floor incl. baseboards to hiegh of 6ft)	X			
	Walls (from 6ft to ceiling)			X	
	Under-counter Shelves & Hard to Reach Areas (Deep Cleaning)			X	
	Interior counter fridge (s)			X	
	FLOORS				
	Sweep and Mop (incl. areas under equipment and ice machines)	X			
	Mop sinks to be left clean and clear of debris	X			
	WASTE REMOVAL				
	Organic Waste to Loading Dock and disposed into appropriate bin	X			
	Garbage to Loading Dock and disposed into appropriate bin	X			
	Recyclables to Loading Dock and disposed into appropriate bin	X			
	Wash all waste collection bins, dry and line with clean garbage bags.	X			
	LEVEL 4 360 KITCHEN AND BAR AREA	LINES (Clean and Sanitize)			
		Worktables	X		
		Counters	X		
		Over-Counter Shelves	X		
		Under counter areas	X		
		EQUIPMENT (Cleaning)			
Tilt Pans		X			
Steam Kettles		X			
Hobart Mixers		X			
Meat Slicers		X			
Grills		X			
Ovens		X			
Pasta Magic		X			
Deep Fryers		X			
Steamers		X			
Induction Cooktops		X			
Other equipment as requested		X			
APPLIANCES & FIXTURES (Clean and Sanitize)					
Fridge Doors and Handles		X			
Ice Cream Freezer (washed dried when defrosted an unplugged)				X	
Under counter Fridges to be pulled out and cleaned			X		
Oven Shelves (scrubbed clean)			X		
Hoods and Filters			X		
Grease Collection Troughs (empty, wash, return)			X		
Sinks (around and underneath)		X			
Walls (from floor incl. baseboards to hiegh of 6ft)		X			
Walls (from 6ft to ceiling)				X	
Under-counter Shelves & Hard to Reach Areas (Deep Cleaning)				X	
Interior counter fridge (s)				X	
FLOORS					
Sweep and Mop (incl. areas under equipment and ice machines)		X			
Mop sinks to be left clean and clear of debris		X			
WASTE REMOVAL					
Organic Waste to Loading Dock and disposed into appropriate bin		X			
Garbage to Loading Dock and disposed into appropriate bin		X			
Recyclables to Loading Dock and disposed into appropriate bin		X			
Wash all waste collection bins, dry and line with clean garbage bags.		X			

NOTES:

- 1.) FREQUENCY OF TASKS MAY NEED TO BE ADJUSTED DUE TO SEASONALITY AND EVENT DEMANDS
- 2.) ALL TASKS MUST BE TRACKABLE AND ENFORCEABLE