CLOSING PROCEDURE TIPS

Taking the time to conduct a thorough walk-through of your business before closing increases the likelihood that it will be safe and secure when you return.

01

TURN OFF OR UNPLUG ALL EQUIPMENT



02

STORE FLAMMABLES AND COMBUSTIBLES PROPERLY



03

TURN OFF THE WATER AT THE MAIN INLET VALVE AND DRAIN THE ENTIRE SYSTEM



04

SET THE BUILDING'S TEMPERATURE TO A MINIMUM OF 18°C TO PROTECT PIPES FROM FREEZING



05

SECURE ALL CASH, VALUABLES, EQUIPMENT, CUSTOMER PROPERTY, AND STOCK



06

REMOVE ALL PERISHABLE ITEMS FROM FRIDGES AND CUPBOARDS



07

BACK UP ALL BUSINESS DATA TO CLOUD STORAGE OR AN EXTERNAL HARD DRIVE OFF-SITE



08

ENSURE ALL EMPLOYEES, SUPPLIERS, AND CUSTOMERS ARE **AWARE**OF YOUR CLOSURE AND CANCEL ANY DELIVERIES OR PICK-UPS



09

REMOVE IMPORTANT DOCUMENTS AND KEEP THEM ON HAND



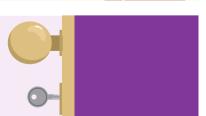
10

TURN OFF INTERIOR LIGHTS AND CHECK TO MAKE SURE EXTERIOR LIGHTS ARE WORKING PROPERLY



11

LOCK ALL WINDOWS, DOORS, AND EXTERIOR OPENINGS (EG. ROOF ACCESS)



12

WALK THROUGH THE SITE TO MAKE SURE NO ONE IS LEFT BEHIND, AND **ACTIVATE** THE SECURITY SYSTEM



Visiting the building daily or every other day is advised to ensure that everything is in working order.

Visit **federated.ca** for more tips and resources to help protect your business.

