

Kitchen Inspection Checklist

- Are all appliances in good condition and CSA/UL-approved?
- Are GFCI outlets available near sinks and routinely wet areas?
- Are floors and counters clean and dry?
- Are circuits loaded properly (i.e., not overloaded)?
- Are refuse containers provided and emptied regularly?
- Is lighting adequate and in working order?
- Are there any missing light lens covers and/or ceiling tiles?
- Are there any improperly installed/broken/loose/out of place light lens covers or ceiling tiles?
- Are ceiling tiles free from water and/or rust stains and/or excessive dirt?
- Are walls, floor, ceiling and/or floor coverings in good condition?
- Is carpeting in good condition and not badly worn or torn?
- Are wall-mounted cabinets, stand-alone bookcases and wall-mounted shelves secured to building surfaces to prevent their falling over?
- Are extension cords being used as a permanent remedy due to a lack of electrical outlets? (If more outlets are required, contact Facilities Help Desk and place a service request).
- Are cords and plugs in good condition?
- Are doors, walls, ceilings or carpets free of electrical cords?
- Are there any multi-outlet strips plugged into other multi-outlet strips? Or any extension cords plugged into other extension cords?
- Do electrical devices show any signs of overheating? (i.e. cords or equipment should not be hot to the touch)