Kitchen & Dining Rooms
Safety Inspection Checklist

Priority 1 Any condition which is life-threatening, or may cause injury, or permanent disability
Priority 2 Any condition which may cause serious, but non-disabling injury
Priority 3 Any condition which may cause slight injury or may not meet established standards or regulations, or result in property loss damage to facilities

Date _____

District: _____

Site: _____

Inspector:_____

		ACCEPTABLE?			NOT ACCEPTABLE?					
		Yes	No	NA	Priority	Photo	Location	CORRECTIVE ACTION		
								Who	When	Done
1.	Are floors in good repair?									
2.	Are floors clean and dry to avoid slipping?									
3.	Are traffic lanes, exits, and entrances clear?									
4.	Do cupboard doors slide or have suitable catches so that doors stay closed?									
5.	Are electrical outlets (located near water) ground fault protected?									
6.	Are handles on equipment or utensils located so they do no catch on clothing?									
7.	Do work spaces appear adequately lit?									
8.	Are equipment installation adequate to prevent tip over or seismic movement?									
9.	Is motor driven equipment grounded and turned off before adjustments are made or food removed?									
10.	Are fire extinguisher available; are cooking vent hoods equipped with fire extinguishing systems where required?									
11.	Is food storage, kitchen, and serving line equipment clean and functional?									

		ACCEPTABLE?			NOT ACCEPTABLE?					
		Yes	No	NA	Priority	Photo	Location	CORRECTIVE ACTION		
								Who	When	Done
12	Are cooking vent hoods installed as required; are ducts and filters steam cleaned regularly?									
13	Are mechanical devices such as choppers, slicers, etc. properly guarded at the point of operations and in good repair?									
14	Are heavy items stored on lower shelves in storage areas?									
15	Are knives and other utensils in good condition and stored properly, i.e., on racks, hooks, etc?									
16	Are coolers and/or freezers free of mold, vermin, and refuse; maintained at proper temperatures?									
17	Do coolers and/or freezers have emergency escape door locks, interior lighting, and fire axes inside?									
18	Are grease and wet spots on floors cleaned up immediately?									
19	Are waste receptacles kept emptied and clean?									
20	Are disinfectants and toxic chemicals separated from food and utensils?									
21	Are kitchen doors marked "IN" and "OUT" or have windows?									