

Kitchen Inspection Checklist

Date: _____

Facility: _____

Inspected By: _____

Area to Inspect	Acceptable	Not Acceptable	Notes
Emergency Lights			
Emergency Exits			
Floor Surfaces			
Supply Storage			
Housekeeping			
Equipment Servicing and Access			

Additional Notes:

Emergency Lights

- Review of all exit signs (burnt out, obstructed, directional arrows adequate)
- Check Service records (tags) on all emergency lights
- Test a number of emergency lights to confirm working correctly, and batteries are charged

Exit obstructions

- Check panic hardware
- Check swing direction/flow, making sure they open fully and are not obstructed on either side
- Check locks as to whether they are locking properly

Floor Surfaces

- Check transitions between rooms (some may change in elevation from room to room)
- Check for slip and fall surfaces, cracked tiles, and areas that require non-slip surfacing

Supply Storage

- Storage of food/utensils is secured and located away from general public access
- Kitchen is adequately restricted from public access
- Proper contracts/insurance is in place with operators

Housekeeping

- Sweep logs are kept up to date
- Areas are visually clean and free from hazards/uncleanliness
- Pest control contract is being fulfilled
- Condition of interior of refrigeration (smooth, clean and even surfaces, no mildew)
- Cooking appliances are scrubbed back to bare metal to prevent contamination.

Equipment Servicing

- Exhaust hoods are serviced adequately
- Fixed suppression systems are serviced adequately
- Bulbs are protected in cooler/freezer rooms and under the exhaust hood
- Staff hold Food safe/serve it right where applicable
- Servicing of grease traps where applicable