

Kitchen and Cafeteria	YES	NO	N/A
Are accident procedures and training reviewed annually?	X		
Are all floor drains checked periodically to ensure the water level in the trap is sufficient to prevent the effluent of noxious gases?	X		
Are auto hood suppression systems inspected and certified by an outside firm on a regular basis?	X		
Are chairs, tables, and other items of equipment in the kitchen in good repair?	X		
Are cleaning chemicals mixed in well ventilated areas, with proper personal protection, such as gloves, goggles and aprons?			X
Are compressors and motors clean, well ventilated, and free of combustibles and serviced regularly? (April Vacation 2019)	X		
Are cooking units and deep fat fryers equipped with a metallic hood and duct system which is also vented to the outside of the building?	X		
Are dishwashers properly de-scaled? (Weekly)	X		
Are door and window units in good working order?	X		
Are electrical outlets and switches in good working order with covers in place?	X		
Are employees instructed to pick up or clean up all dropped items and spillage?	X		
Are employees properly instructed in the use of equipment, knives, etc.?	X		
Are employees trained in the use of automatic and portable fire extinguishing devices? Last time was 8/31/15		X	
Are exit signs and emergency lighting in proper working order?	X		
Are floors in good repair and made of nonskid material?	X		
Are floors, walls, ceilings and windows in good repair and cleaned?	X		
Are gas appliances in good repair (fumes, etc.)?	X		
Are heavy items stored on lower shelves in storage areas?	X		
Are knives and other utensils in good condition and stored properly, e.g., on racks, hooks, marked drawer, etc.?	X		
Are light globes or bulbs equipped with covers to protect the food from glass contamination in all areas of the kitchen? This would include walk-in boxes, cooking surface hoods and food storage rooms.		X	
Are pressure cookers cleaned, maintained, and inspected regularly?			X
Are proper lifting techniques taught?	X		
Are proper sanitation procedures practiced (proper food handling, use of gloves, trash disposal, hand washing, etc.)?	X		
Are rolling steel or aluminum doors in proper working order?	X		
Are signs of rodents and other pests absent from the kitchen? (Freedom Pest Control – Monthly inspections)	X		
Are spills cleaned immediately?	X		
Are storage shelves at a proper height for cleaning and sanitation purposes?	X		
Are storage shelves properly secured?	X		
Are the cleaning chemicals stored separately from the food storage area? Cleaning chemicals should be mixed in well ventilated areas, with proper personal protection, such as gloves, goggles and aprons.	X		
Are the filters in the hood system free of grease accumulation and are the cleaned regularly? (Monthly cleaning, 2X Commercial Cleaning)	X		
Are the portable fire extinguishers annually inspected and certified?	X		

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Are there clean-out openings in the duct system?		X	
Are there compatible fire extinguishers in the kitchen area, wall mounted and at least one near the exit? (Use only BC-type fire extinguishers on kitchen equipment fires with a dry chemical hood suppression system.)	X		
Are there glass shields and metal cages surrounding lights?	X		
Are vapor-proof lights provided in refrigerators and range hoods and in good repair?	X		
Are walk-in refrigerator doors so situated that they do not swing in main aisles or work areas?		X	
Are walk-off mats provided in serving and tray-washing areas to prevent slips and falls?	X		
Can the doors to the walk-in boxes be opened from inside the box?	X		
Do floors have non-skid surfaces?	X		
Does the automatic fire suppression system employ an automatic fuel/electric shutoff to the cooking units?	X		
Does the automatic fire suppression system have a means of manual activation?	X		
Is all electrical equipment properly grounded?	X		
Is all mechanical equipment, such as choppers, slicers, etc., properly guarded at the point of operation and in good repair? Are unauthorized personnel and students kept away? Does proper operation training exist for users?	X		
Is proper food rotation practiced?	X		
Is staff trained to respond to a student who is choking?	X		
Is the automatic fire suppression system properly located to provide adequate protection over the cooking surfaces?	X		
Is the cooking unit hood equipped with metallic filters?	X		
Is the dishwasher wash temperature in the range of 140-150 degrees F?	X		
Is the exhaust fan adequate to remove smoke and vapor?	X		
Is the hood, duct and duct exit area free of grease accumulation?	X		
Is the housekeeping satisfactory?	X		
Is the rinse temperature at least 180 degrees F?	X		
Is the volume and pressure of the hot and cold water supplies adequate for normal kitchen operations?	X		
Is the working area adequately lighted?	X		
Is there a separate temperature high limit control for each deep fat fryer?			X
Is there adequate seating capacity and ventilation for the maximum occupancy normally experienced?	X		
Is there an automatic fire suppression system located in the hood and duct?	X		
On gas appliances, are the gas line shut-off valves readily accessible near each appliance?	X		