

Sample Kitchen Inspection Checklist

On a regular basis and at least every 6 months, the Director of House Operations, the Kitchen Manager, cook and an Association representative should inspect the kitchen area to identify areas that need to be corrected.

Kitchen	<i>Condition</i>	<i>Comments</i>
<input type="checkbox"/> Doors	_____	_____
<input type="checkbox"/> Flooring	_____	_____
<input type="checkbox"/> Walls	_____	_____
<input type="checkbox"/> Ceiling	_____	_____
<input type="checkbox"/> Appliances	_____	_____
<input type="checkbox"/> Range	_____	_____
<input type="checkbox"/> Oven	_____	_____
<input type="checkbox"/> Refrigerator	_____	_____
<input type="checkbox"/> Freezer	_____	_____
<input type="checkbox"/> Dishwasher	_____	_____
<input type="checkbox"/> Disposal	_____	_____
<input type="checkbox"/> Dispensers	_____	_____
<input type="checkbox"/> Ice machine	_____	_____
<input type="checkbox"/> Fixtures	_____	_____
<input type="checkbox"/> Plumbing	_____	_____
<input type="checkbox"/> Fire system	_____	_____
<input type="checkbox"/> Fire extinguishers	_____	_____