

School Cafeteria & Kitchen Facilities Hazard Identification Inspection				
Agency:			Inspection Date:	
Name of Inspector:			Title:	
Location Inspected:				
#	Needs Work	N/A	OK	Condition Surveyed
General				
1				Exits and walkways are clear and accessible with no obstructions.
2				Electrical Panels are unobstructed and have 36" of clearance around the panels.
3				There are no signs of mold or moisture intrusion.
4				Emergency eyewash/shower is functional and has been tested weekly. Weekly tests are documented.
5				Fire extinguisher, pull station and emergency eyewash/shower are free of obstructions and accessible.
6				Lighting in good working order.
7				All faucets/sinks are working properly with no leaks.
Kitchen				
8				Paper towels and toilet paper are inside dispensers.
9				Restroom doors have a self-closing device.
10				Proper vermin-proofing installed (i.e. air curtains, fly lamps, rodent-proofing on doors, etc.).
11				Personal items (jackets, purses, cell phones, keys, etc.) are stored away from food and utensils.
12				Facility has a copy of previous health inspection report available for review.
13				Handwashing signs are posted at all handwashing lavatories.
14				Floors are kept clean free of grime, food debris, or pooled water.
15				Floors are maintained in good condition, smooth and easy to clean.
16				Waste oil/grease containers are kept closed at all times.
17				Fully stocked first-aid kit is available.
18				Cleaning chemicals stored separately from food.
19				Wet floor signs are available and utilized when needed.
Cafeteria				
19				Lockdown procedures are in place and necessary equipment is available (i.e. airhorn).
20				Emergency exit signs are posted.