

**SAFETY AND MAINTENANCE ASSESSMENT
BUILDINGS - GENERAL**

KITCHEN				
	Yes	No	N/A	Comments
CLEANING				
Date of last cleaning of grease traps, hoods and ducts				
Workers have been advised to clean up any spills immediately				
INSPECTION REQUIREMENTS				
Local county code event, food server and kitchen inspection requirements are met				
KITCHEN EQUIPMENT				
Stove has vented hood				
Floor mats near sink and dishwasher to help prevent slips				
Refrigerator maintained to temperature below 40° F				
Freezers maintained to temperature below 0° F				
Food storage areas kept clean, neat and not used for other purposes				
Food must be stored at least 8" above floor surface				
Kitchen equipment inspected regularly				
SAFETY EQUIPMENT				
Self-contained extinguisher of the appropriate type in the cooking area				
Date of last extinguisher service (every 12 months)				
All safety guards in place				

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	Yes	No	N/A	Comments
Unsafe or defective items removed from use immediately				

Assessment Completed By: _____

Date: _____