

during fire inspections?

CHECKLISTS

SCHOOL SAFETY KITCHENS

Date:	Location:	
Person(s) Conducting the Survey:		
Condition		Recommendation/Additional Info
Is auxiliary lighting (battery backup) provided in the event of a power failure?	Yes No	
Are deep fat fryers in use and operating properly?	Yes No	
Are the proper fire suppression systems in place and inspected?	Yes No	
Are exhaust hoods equipped with grease extracting filters and cleaned regularly?	Yes No	
Are ovens/warmers and refrigeration kept at the proper temperature?	Yes No	
Are there spill and cleaning procedures for floor care and safety?	Yes No	
Do areas in the kitchen that can become wet and slippery have appropriate anti-slip flooring?	Yes No No	
Are the cafeteria tables open and close appropriately?	Yes No	
Do the cafeteria tables latch when folded?	Yes No	
Are the facilities clean and sanitary?	Yes No	
Are roll up doors tested	Yes No No	