

School _____

Team Member(s) _____

Building Location _____

Date ___/___/___ Time _____ # Present _____

Checklist: Food Service/Home Economics Checklist

INSTRUCTIONS: Developed for the person responsible for indoor environmental quality in the cafeteria, serving and cooking area, food storage and waste management. Home economics classrooms should use this same checklist. Place a check mark in the appropriate column and explain each "Needs Attention" response. When entering comments, please indicate the specific area that is being referred to.

	Okay	Needs Attention	Comments
General Observation			
1. No food scraps or crumbs in areas	<input type="checkbox"/>	<input type="checkbox"/>	_____
2. No sign of mold, algae or slime	<input type="checkbox"/>	<input type="checkbox"/>	_____
3. Waste containers are empty	<input type="checkbox"/>	<input type="checkbox"/>	_____
Check the following in the kitchen and serving areas			
4. Counters are securely attached	<input type="checkbox"/>	<input type="checkbox"/>	_____
5. Stoves, counters, refrigerators and ovens are clean	<input type="checkbox"/>	<input type="checkbox"/>	_____
6. If accessible, food is stored in sealed containers	<input type="checkbox"/>	<input type="checkbox"/>	_____
7. Food trays and eating utensils are clean and properly stored in a secured location	<input type="checkbox"/>	<input type="checkbox"/>	_____
8. Gas appliances are vented to outside	<input type="checkbox"/>	<input type="checkbox"/>	_____
9. There are no plumbing leaks around sinks, faucets and under sinks	<input type="checkbox"/>	<input type="checkbox"/>	_____
10. Airflow from fans is in evidence	<input type="checkbox"/>	<input type="checkbox"/>	_____
11. Fans are not noisy	<input type="checkbox"/>	<input type="checkbox"/>	_____
12. No signs of insects or animal infestation	<input type="checkbox"/>	<input type="checkbox"/>	_____