

School Environment Team (SET) Project

Food Service/Home Economics Checklist Line Item Explanations

Check the food service inspection records for this area; note the last date inspection was performed. Note any areas of concern documented from the last inspection report on the back of this SET Checklist.

*The following material explains, line by line, why a unique item is on the checklist. For each Food Service/Home Economics room complete this checklist together **with** the Master Checklist.*

This document follows in order of the checklist for easy reference. Remember that each person's opinion as to what an odor is or what the cause of a problem is may differ from another persons. As you make observations, try not to interpret what you see, smell, feel or hear.

1. The presence of food crumbs or scraps attracts pests and may necessitate treatment by Integrated Pest Management services.
2. The presence of mold, algae or slime indicates a lack of proper sanitation procedures. These can cause reactions in sensitive individuals.
3. Regularly emptied waste containers prevent the attraction of pests and their incursion into the building.
4. Counters that are secured and not wobbly are safe for users.
5. Clean stoves, counters, refrigerators and ovens promote health by reducing the spread of germs.
6. Food should be kept in proper sealed containers. It is always important to follow food-handling procedures to insure the quality and safety of the food being stored. Refrigerated and room temperature foods (and food products) need to be stored in the proper containers to reduce contamination and avoid attracting any pests.
7. Clean food trays, utensils, etc. should be stored in a clean protected area. This will prevent unnecessary exposure to possible contaminants during times when they are not in use (Such as when the room is cleaned or 'treated'). If properly cleaned and stored, food trays and eating utensils will not pose a health hazard to users.
8. If gas is used for cooking, it is important that the exhaust be vented to the outside of the building. Gas appliances should be vented to outside to prevent fumes from overcoming occupants.
9. Sinks, faucets and plumbing that are leak free prevent the development of mold and germs and ensure a healthy environment.
10. Operational fans improve airflow.
11. Noisy fans may not be used and therefore the airflow will be impeded.
12. Insect and animal infestation indicates a lack of proper sanitation procedures and/or maintenance. They can cause reactions in sensitive individuals.