

# PROFESSIONAL RESTAURANT KITCHEN INSPECTION CHECKLIST

## GENERAL INFORMATION

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

### Kitchen Cleanliness

- Yes  No — Countertops, sinks, and prep areas are sanitized and free of debris
- Yes  No — Floors are clean, dry, and free of grease buildup
- Yes  No — Waste bins are emptied regularly and kept clean

### Food Storage

- Yes  No — Dry storage is organized, labeled, and pest-free
- Yes  No — Cold storage units are at appropriate temperatures
- Yes  No — Raw and cooked foods are stored separately

### Refrigeration and Freezing Units

- Yes  No — Units are clean, sealed, and running efficiently
- Yes  No — Thermometers are functional and within correct temperature range
- Yes  No — No spoiled or expired food present

## **Cooking Equipment**

- Yes  No — Stoves, ovens, grills, and fryers are clean and maintained
- Yes  No — Exhaust hoods and filters are free of grease buildup
- Yes  No — Gas connections and valves are secure and leak-free

## **Small Appliances and Utensils**

- Yes  No — Blenders, slicers, and mixers are in good condition
- Yes  No — Utensils are sanitized and stored properly
- Yes  No — Cutting boards are not damaged and are color-coded (if applicable)

## **Fire Safety and Emergency Equipment**

- Yes  No — Fire extinguishers are accessible and inspected
- Yes  No — Emergency exits are clearly marked and unobstructed
- Yes  No — Staff is trained in fire safety and evacuation procedures

## **Employee Hygiene**

- Yes  No — Handwashing stations are stocked and accessible
- Yes  No — Staff wear proper uniforms, gloves, and hair restraints
- Yes  No — Sick employees are restricted from handling food

**Pest Control**

Yes  No — No signs of pests (droppings, nests, or insects)

Yes  No — Pest control measures are current and documented

Yes  No — Entry points are sealed to prevent infestation

**FINAL NOTES**

**Inspector Comments:**

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**Inspector Name:** \_\_\_\_\_

**Inspector Email:** \_\_\_\_\_

**Inspection Date:** \_\_\_\_\_

I confirm this inspection was completed accurately

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