



Kitchen Equipment Checklist

The Student is able to demonstrate safe and correct performance of the following:	Date	Sign-off	Notes
1. Ensures equipment is appropriate for the setting			
2. Ensures equipment is installed and maintained properly			
3. Ensures ventilation is appropriate for work.			
4. Ensures wiring matches the capacity of the equipment and is grounded appropriately			
5. Operates and maintains equipment according with manufacturer's instructions.			
6. Maintains proper refrigerator/freezer temperatures.			
7. Cleans food surfaces with commercial kitchen-cleaning agents diluted according to manufacturer's instructions.			
8. Ensures flooring is safe.			
9. Washes hands before handling food.			
10. Washes hands after using the rest room.			
11. Maintains food at a proper temperature: hot foods at 140° F. or warmer and cold food at 40° or colder.			
12. Protects food by covering with a lid, plastic wrap or aluminum foil.			
13. Refrigerates food prepared with mayonnaise until just before eating.			
14. Ensures smoke detector is properly located and in good working order.			
15. Ensures appliances, plugs, and cords are in good condition.			
16. Ensures cords of appliances are not dangling or lying across traffic areas.			
17. Uses rear burners and turns pot handles around to prevent pots being pulled over.			
18. Ensures matches, knives and other sharp objects are stored properly and out of children's reach.			
19. Ensures cleaning products, chemicals and medication are stored properly in a locked cupboard.			
20. Ensures garbage containment is handled properly in closed containers.			

Resource adapted from: [Kitchen Equipment Checklist](#)