

## FACILITY MAINTENANCE CHECKLIST

DATE: \_\_\_\_\_

INSPECTED BY : \_\_\_\_\_

IN = In compliance      OUT = Out of compliance (include observation)

ITEM	IN / OUT	OBSERVATION	CORRECTIVE ACTION TAKEN	DATE REPAIRS COMPLETED
<b>GENERAL FOOD ESTABLISHMENT EQUIPMENT</b>				
COOKING EQUIPMENT (IF OUT, LIST EQUIPMENT)				
HOT HOLDING EQUIPMENT (IF OUT, LIST EQUIPMENT)				
COLD HOLDING EQUIPMENT(IF OUT, LIST EQUIPMENT)				
BEVERAGE DISPENSERS (IF OUT, LIST EQUIPMENT)				
COOKING HOOD - FIRE SUPPRESSION SYSTEM - SEAMS - LIGHTS - FILTERS				
ICE BINS/ ICE MACHINE				
MEAT SLICERS/GRINDERS/ SAWS				
WORK TABLES/CUTTING BOARDS				

ITEM	IN / OUT	OBSERVATION	CORRECTIVE ACTION TAKEN	DATE REPAIRS COMPLETED
<b>PLUMBING / FIXTURES / DRAINAGE</b>				
FLOOR SINKS / DRAINS				
AIR GAPS FOR FOOD EQUIPMENT				
GREASE CAPTURE – INTERCEPTOR/MACHINE				
RPZ / VACUUM BREAKERS/PVB LOCATED WHERE REQUIRED/TESTED				
DRAIN LINES				
HOT & COLD WATER SERVICE AT PRESSURE				
<b>GENERAL FACILITY</b>				
CAN WASH / MAT WASH AREA				
LIGHT FIXTURES / SHIELDS				
WEATHER TIGHT DOORS / AIR CURTAINS / DOCK BOOT / PEST CONTROL				
HANDSINK(S) - OPERATIONAL, STOCKED (SOAP/TOWELS)				
THREE-COMP SINK / DISH MACHINE				
BASE COVING / FLOORS				
WALLS / CEILINGS				
WORK SURFACES				
SEAMS, FLASHING, CLEARANCES				
REQUIRED SIGNAGE - No smoking or 21 and over only - Alcohol in pregnancy warning				