Cafeteria Inspection Checklist

A free checklist for cafeteria inspections in schools, business, food industry or any organization.

Perfect for pest management.



Building Exterior: Garbage storage area Garbage handling system Perimeter walls Perimeter windows/openings Roof areas Parking lot and/or drainage areas Weeds and surrounding landscape Rodent-proofing Other **Building Interior** Walls Floors Ceilings Floor drains

Lighting

Ventilation/Air handling equip.
Other
Food Storage
Dry food storage area
Damaged/spoiled dry food
Empty container storage
Refrigerated areas
Overall sanitation
Other
Food Preparation/Distribution Areas
Food serving lines
Food serving lines
Spaces around appliances/equip
Other
Other Kitchen Areas
Dishwashing areas
Garbage/Trash areas
Tray return area
Tray return area Storage area for pots/pans/plates
Storage area for pots/pans/plates
Storage area for pots/pans/plates
Storage area for pots/pans/plates Other
Storage area for pots/pans/plates Other Utility Areas and Bathroom
Storage area for pots/pans/plates Other Utility Areas and Bathroom Sinks and waterclosets
Storage area for pots/pans/plates Other Utility Areas and Bathroom Sinks and waterclosets Custodian's closet/work area
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Office areas	
Vending machine area	
Other	Make and Share Free Checklists
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