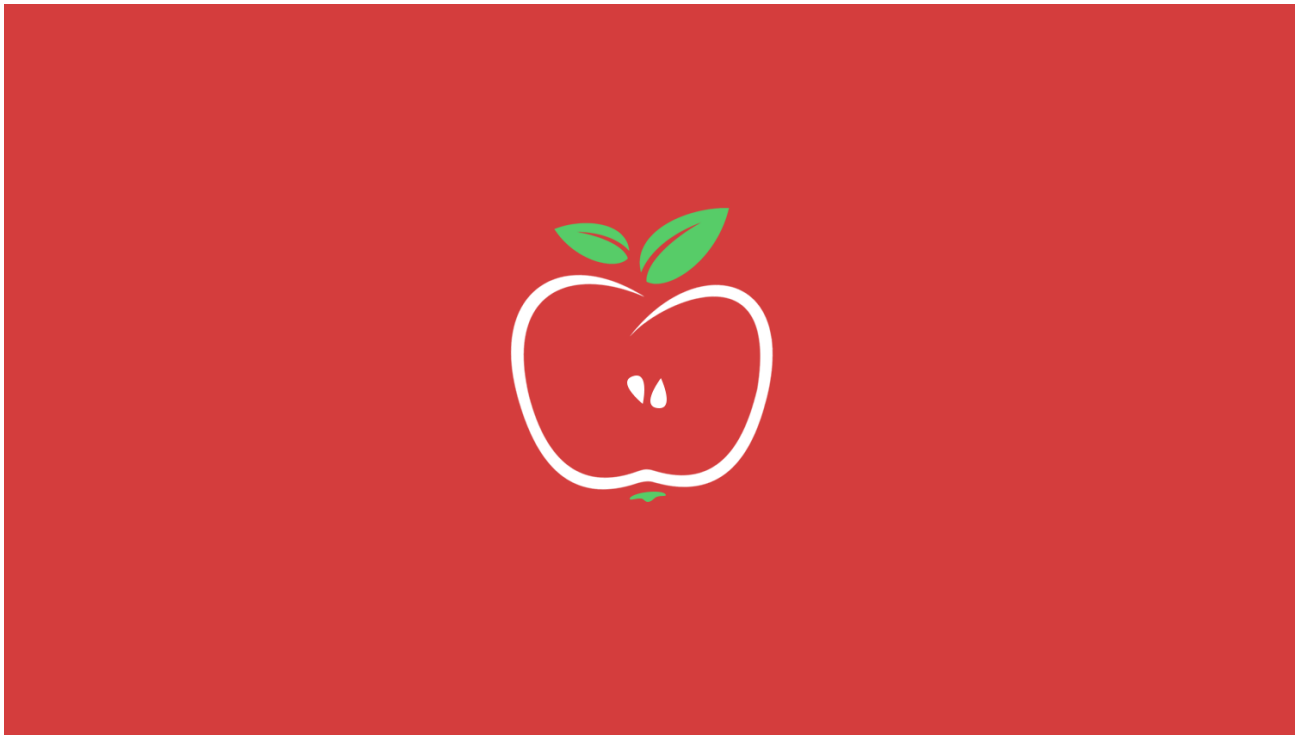
Preschool Kitchen & Prep Checklist

Please use the following preschool kitchen & prep checklist daily to ensure that your classroom is in compliance with the health and safety rules defined by child care licensing.



- [ ] All dishes, pots, pans and utensils were cleaned and stored properly after each meal and snack
- [ ] All sinks were cleaned & sanitized after use
- [ ] All work counters were cleaned & sanitized after use
- [ ] Trash can was emptied and cleaned after each meal
- [ ] Dish cloths were washed at the end of each day
- [ ] Hands were washed properly, frequently, and at appropriate times
- [ ] Food service employees wore restraints, gloves, and clean clothing and keep hands clean and free of any open sores or infections that could spread to food
- [ ] All hot food was temped and served at 135 degrees
- [ ] All food was stored in refrigerator and freezer
- [ ] Refrigerator(s) was kept clean and organized
- [ ] Sanitizer/Dishwasher is empty out and cleaned out at the end of day
- [ ] All chemical are stored away from food.
- [ ] All snacks were stored in cabinet. Opened snacks were labeled and stored in appropriate containers

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