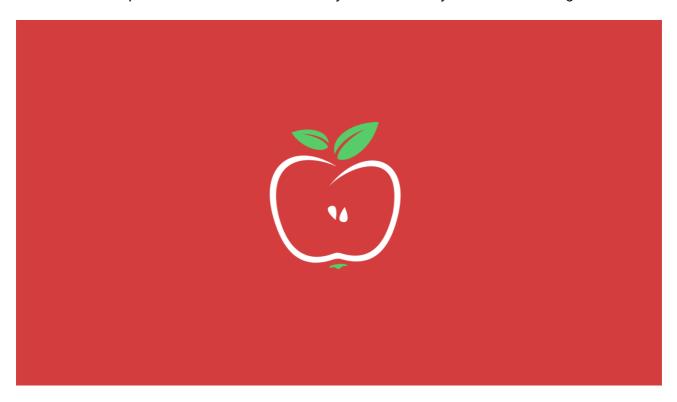
Preschool Kitchen & Prep Checklist

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