

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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