



Food Service Checklist

Name: _____

School: _____

Room or Area: _____ Date Completed: _____

Signature: _____

Instructions

1. Read the *IAQ Backgrounder* and the Background Information for this checklist.
2. Keep the Background Information and make a copy of the checklist for future reference.
3. Complete the Checklist.
 - Check the “yes,” “no,” or “not applicable” box beside each item. (A “no” response requires further attention.)
 - Make comments in the “Notes” section as necessary.
4. Return the checklist portion of this document to the IAQ Coordinator.

1. COOKING AREA

	Yes	No	N/A
1a. Determined that local exhaust fans operate properly (note if fans are excessively noisy).....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1b. Checked for odors near cooking, preparation, and eating areas.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1c. Ensured that exhaust fans are used whenever cooking, washing dishes, and cleaning.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1d. Determined that gas appliances function properly.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1e. Verified that gas appliances are vented outdoors.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1f. Ensured there are no combustion gas or natural gas odors, leaks, back-drafting, or headaches when gas appliances are used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1g. Ensured that kitchen is clean after use.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1h. Determined there are no signs of microbiological growth in the kitchen, including the upper walls and ceiling (for example, mold, slime, and algae).....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1i. Selected biocides registered by EPA (if required), followed the manufacturer’s directions for use, and carefully reviewed the method of application.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1j. Verified the kitchen is free of plumbing and ceiling leaks (signs include stains, discoloration, and damp areas)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

2. FOOD HANDLING AND STORAGE

2a. Checked food preparation, cooking, and storage areas for signs of insects and vermin (for example, feces or remains)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2b. Stored leftovers in well-sealed containers with no traces of food on outside surfaces	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2c. Ensured that food preparation, cooking, and storage practices are sanitary	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2d. Disposed of food scraps properly and removed crumbs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2e. Wiped counters clean with soap and water or a disinfectant (according to school policy)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2f. Swept and wet mopped floors.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

3. WASTE MANAGEMENT

3a. Selected and placed waste in appropriate containers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3b. Ensured that containers’ lids are securely closed.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3c. Separated food waste and food-contaminated items from other wastes, if possible ..	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3d. Stored waste containers in a well-ventilated area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3e. Ensured that dumpsters are properly located (away from air intake vents, operable windows, and food service doors)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

4. DELIVERIES

	Yes	No	N/A
4a. Instructed vendors to avoid idling their engines during deliveries	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4b. Posted a sign prohibiting vehicles from idling their engines in receiving areas	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4c. Ensured that doors or air barriers are closed between receiving area and kitchen.....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



NOTES