

COOKING FACILITIES INSPECTION CHECKLIST SUPPLEMENT

Building: _____ **Completed by:** _____ **Date:** _____

TO BE USED WITH ALL BUILDINGS/MAIN OFFICE CHECKLIST

| ITEM | YES | NO | ACTION ITEM |
|---|-----|----|-------------|
| OUTDOORS | | | |
| Large Outdoor Propane Tanks | | | |
| Are outdoor propane tanks that are less than 125 gallons in capacity located at least 3 feet horizontally away from any building opening that is below the level of the pressure relief device? | | | |
| Are outdoor propane tanks that are between 125 and 500 gallons in capacity at least 10 feet away from structures? | | | |
| Are ignition sources (such as weeds or long, dry grass) removed within 10 feet of propane tanks? | | | |
| Are propane tanks that are subject to tampering or vehicle collisions protected with appropriate barriers? | | | |
| Are signs present and conspicuous that warn "LP gas storage: No smoking or open flames within 50 feet"? | | | |
| Propane Cylinder Storage | | | |
| Are outdoor cylinder propane storage areas located at least 20 feet from doors and protected from heat and moisture? | | | |
| Are cylinders equipped with automatic pressure relief devices? | | | |
| Are cylinders stored in an LP-gas cage or in a manner to prevent physical damage or tampering? | | | |
| Are cylinders stored vertically on a flat surface? If not, are cylinders stored horizontally with relief valves positioned above the fuel level? | | | |
| Are signs present and conspicuous that warn "LP gas storage: No smoking or open flames within 50 feet"? | | | |

COOKING FACILITIES INSPECTION CHECKLIST SUPPLEMENT CONTINUED

| ITEM | YES | NO | ACTION ITEM |
|---|-----|----|-------------|
| INDOORS | | | |
| Fire Extinguishers | | | |
| Is a class K fire extinguisher present within 30 feet of deep fat fryers? | | | |
| Is a sign present that states: "The automatic fire suppression system covering the cooking areas must be activated before using the fire extinguisher"? | | | |
| Ventilation Hood | | | |
| Are the filters cleaned and ducts free of grease or other obstructions? | | | |
| Does the hood-mounted fire suppression system have both manual and automatic operation? | | | |
| Is the manual pull station clear for easy access? | | | |
| Are fire suppression spray nozzles clean and free of grease buildup? | | | |
| Sanitation | | | |
| Are hand washing stations available and operational for food service workers? | | | |
| Are signs posted that inform food service workers of the dangers of cross-contamination and of good hand hygiene? | | | |
| Are ice makers or freezers clean and mold free? | | | |
| Other Inside Items | | | |
| Do all refrigerators and freezers have a mechanism to prevent people from being trapped inside? | | | |
| Are wet floors addressed to limit slip and fall injuries, such as using anti-slip mats or having drainage? | | | |

Checklists are developed using generally accepted safety and risk management standards. This checklist does not guarantee compliance with any building code, or federal, state or local regulations regarding safety or fire. Compliance does not ensure the absolute safety of your operations.