**RESTAURANT**

**KITCHEN EQUIPMENT CHECKLIST**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **List of [SPECIFY YOUR RESTAURANT NAME]’s Kitchen Equipment** | **Checked** | **Needs to be replaced?****Yes/No** | **Date of Inspection:** | **Name of Inspector:** |
| 1. Oven  |  |  |  |  |
| 2. Range  |  |  |  |  |
| 3. Grill |  |  |  |  |
| 4. Sauce Pans |  |  |  |  |
| 5. Freezer (upright or walk-in) |  |  |  |  |
| 6. Sauté pans |  |  |  |  |
| 7. Baking Sheets |  |  |  |  |
| 8. Deep-fryer |  |  |  |  |
| 9. Reach-in Cooler |  |  |  |  |
| 10. Tongs |  |  |  |  |
| 11. Pizza Screens |  |  |  |  |
| 12. Baking Pans |  |  |  |  |
| 13. Ladles |  |  |  |  |
| 14. Spatulas |  |  |  |  |
| 15. Pasta Bowls |  |  |  |  |
| 16. Mixing Bowls |  |  |  |  |
| 17. Entree Plates |  |  |  |  |

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| 18. Steam Table  |  |  |  |  |
| 19. Plastic Inserts for Coolers |  |  |  |  |
| 20. Chef’s Knives |  |  |  |  |
| 21. Whisks |  |  |  |  |
| 22. Metal or Plastic Shelves |  |  |  |  |
| 23. Dessert Plates |  |  |  |  |
| 24. Salad Plates |  |  |  |  |
| 25. Cleaning Rags |  |  |  |  |
| 26. Cleaning Buckets |  |  |  |  |
| 27. Rubber Floor Mats |  |  |  |  |
| 28. Hand Soap/Sanitizer Dispenser |  |  |  |  |
| 29. Fire Extinguisher |  |  |  |  |
| 30. Condiment Containers |  |  |  |  |
| 31. Topping Station Pans |  |  |  |  |
| 32. Refrigeration bearing |  |  |  |  |

Please contact [INSERT NAME] for any questions through [INSERT CONTACT NUMBER].