Commercial kitchen equipment maintenance

Commercial kitchen equipment maintenance checklist

Site _____ Asset or area _____ Inspected by _____ Date _____

Item	Pass	Fail	N/A	Notes
Walk-ins and reach-ins				
Holding at 41°F or below (freezers at 0°F)				
Door gaskets sealed, not torn or loose				
Doors close on their own, hinges tight				
Condenser coils clean, fans running				
Evaporator drain line clear, no ice buildup				
Thermometer present and reading correctly				
Cooking line				
Burners light and flames burn blue				
Gas connectors not kinked, restraint cable on				
Fryer thermostats hold set temperature				
Oven doors seal, thermostats calibrated				
Griddle and charbroiler surfaces intact				
Hood and fire safety				
Hood filters in place and clean				
Exhaust fan running, belt in good shape				
Suppression tag current (within 6 months)				
Nozzle caps in place over the appliances				
Class K extinguisher charged and mounted				
Dish machine and ice machine				
Wash and rinse temperatures reach spec				
Sanitizer or chemical feed working				
Spray arms clear, curtains in place				
Ice machine interior clean, no slime or mold				
Water filter changed on schedule				
Plumbing				
Floor drains flow, no standing water				
Hand sinks have hot water, soap and towels				

Item	Pass	Fail	N/A	Notes
No leaks under sinks or at the dish machine				
Grease trap pumped on schedule				

Signature: _____ Run this checklist on a phone with Dovient Lite: dovient.com/lite