Commercial kitchen equipment maintenance checklist

01 The visit

Kitchen or site

Date

Checked by (printed name)

02 Hood and exhaust

5 checks

CHECK	OK	FAIL	NOTE
Grease filters in place	☐	☐	
Grease filters washed	☐	☐	
Exhaust fan	☐	☐	
Hood lights	☐	☐	
Contractor inspection and cleaning	☐	☐	

03 Fire suppression and extinguishers

5 checks

CHECK	OK	FAIL	NOTE
System armed; pull station clear; seals and tamper indicators intact; tag current; no damage; gauges in range; nozzle caps on	☐	☐	
Service by a trained, qualified person, testing all actuation and control parts	☐	☐	
Metal-alloy fusible links	☐	☐	
Wet chemical cylinders	☐	☐	
Class K extinguisher	☐	☐	

04 Fryers

5 checks

CHECK	OK	FAIL	NOTE
Wipe-down	☐	☐	
Drain and boil-out	☐	☐	
Restraint on fryers with casters	☐	☐	
Gas connector	☐	☐	
Service by a qualified technician	☐	☐	

05 Ranges, ovens and griddles

5 checks

CHECK	OK	FAIL	NOTE
Cooking surfaces cleaned	☐	☐	
Burners and pilots	☐	☐	
Oven temperature	☐	☐	
Door gaskets and hinges	☐	☐	
Gas service by a qualified technician	☐	☐	

06 Dish machine

7 checks

CHECK	OK	FAIL	NOTE
Wash and rinse temperatures on the gauges	☐	☐	
Hot water sanitizing rinse at the manifold	☐	☐	
Temperature at the dish surface	☐	☐	
Chemical sanitizer, if used	☐	☐	
Hot water sanitizing rinse pressure	☐	☐	
Wash arms, strainers, curtains	☐	☐	
Scale	☐	☐	

07 Defects and sign-off

Defects found, or no defects

Work orders written

Signature