

INTEGRATED PEST MANAGEMENT (IPM)
Food Services Inspection Checklist

Name of School: _____
Name of Designee: _____ Date: _____

Dumpster and Trash Collection Areas	OK	Needs Work	Location	Comments
Dumpster doors close tightly				
Dumpster drain plugs closed or screened				
Dumpster on concrete slabs				
Dumpster area free of trash and debris				
Milk crates/ Surplus items not placed next to building				

Condition of Structure	OK	Needs Work	Location	Comments
Walls-free of holes, cracks, crevices?				
Floors-in good repair, cleaned regularly?				
Wall-Floor junctions clean?				
Drains- Clean & operational?				
Refrigeration condensate lines clean and directed into floor drains				
Vents- Screened?				
Pipe chases-sealed under sink?				
Ceilings- are tiles missing, stained, wet?				
Doors- air curtains/fly fans installed on loading doors?				

Kitchen Equipment (clean, dry?)	OK	Needs Work	Location	Comments
Around, underneath clean, dry?				
Stoves, hoods, fryers				
Dishwasher and tray drop off				
Microwaves, bread warmers, and toasters				
Service line (legs and under)				
Countertops, sink, drying board and surrounding areas				
Icemaker, milk coolers				

Cafeteria/Lunchroom Area (clean, dry?)	OK	Needs Work	Location	Comments
Tables and chairs- top surfaces, legs, underneath				
Utility closet-organized and clean? (mops & buckets)				
Flylights clean and working properly?				
Trash cans?				