

Kitchen Hygiene Inspection Checklist

For Food Safety Compliance

Date:		Inspector:	
Location:		Time:	

Checklist

No.	Inspection Item	Yes	No	N/A	Comments
1	Work surfaces clean and sanitized				
2	Utensils and equipment properly washed				
3	Hand washing facilities accessible and supplied				
4	Staff wearing clean uniforms and hair restraints				
5	Proper food storage (separation, covered, labelled)				
6	Temperature control (fridge/freezer in correct range)				
7	Floors clean, dry, and free of debris				
8	Bins emptied; waste disposed properly				
9	No signs of pests (insects/rodents)				
10	Chemicals stored safely and labeled				

Corrective Actions/Notes

Inspector Signature

Date