



**Child Care Licensing - FIRE and KITCHEN Inspection Checklist**

This inspection checklist is the tool CCL licensors use to ensure consistency for every inspection.

[Childcarelicensing.utah.gov](http://Childcarelicensing.utah.gov)

Facility Name:		Facility ID:		Phone Number:	
Address:				Email Address:	
Provider / Director:					

**General Notes:**

- *I will email you this inspection checklist after the inspection is completed.* I will send you an official inspection report once this inspection has been approved by CCL management.

- *You may submit feedback on this inspection* through your Child Care Licensing Portal or at <https://childcarelicensing.utah.gov/EvalForm.html>

**Signature Information**

Inspection Type:		Date:		Time Started:		Time Ended:	
Number of Rule Violations:		Name of Individual Informed of this Inspection:			Licensors Conducting this Inspection:		
Signature of Informed Individual:						Date Signed:	

Rule #	Rule Description	C	NC	NO	NA	Compliance Required By:	Corrected During Inspection	Notes
	C = Compliant NC = Not Compliant NO = Not Observed NA = Not Applicable							
<b>Section 4: License Application, Renewal, Changes and Variances</b>								
<input type="checkbox"/>	NA if a <b>FIRE inspection</b> was conducted by the local fire authority							
4(3)(a)-(h)	<p>If the local fire authority states that an applicant for a new license or a renewal does not require a fire inspection, the department shall verify the applicant's compliance with the following:</p> <p>a) address numbers and letters shall be readable from the street;  b) exit doors operate properly and are well maintained;  c) there are no obstructions in exits, aisles, corridors, and stairways;  d) exit doors are unlocked from the inside during business hours;  e) exits are clearly identified;  f) there is at least one unobstructed fire extinguisher on each level of the building, currently charged and serviced, and mounted not more than five feet above the floor;  g) there are working smoke detectors that are properly installed on each level of the building; and  h) boiler, mechanical, and electrical panel rooms are not used for storage.</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	
<input type="checkbox"/>	NA if a <b>KITCHEN inspection</b> was conducted by the local health department							
4(4)(a)-(j)	<p>If an applicant for a new license or a renewal serves food and the local health department states that a kitchen inspection is not required, the department shall verify the applicant's compliance with the following:</p> <p>a) the refrigerator is clean, in good repair, and working at or below 41 degrees Fahrenheit;  b) there is a working thermometer in the refrigerator;  c) there is a working stem thermometer available to check cooking and hot hold temperatures;  d) cooks have a current food handler's permit available on-site for review by the department;  e) cooks use hair restraints and wear clean outer clothing;  f) only necessary staff are present in the kitchen;  g) reusable food holders, utensils, and food preparation surfaces are washed, rinsed, and sanitized before each use;  h) chemicals are stored away from food and food service items;  i) food is properly stored, kept to the proper temperature, and in good condition; and  j) there is a working handwashing sink in the kitchen and handwashing instructions posted by the sink.</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	