



Fire and Kitchen Rule Inspection Checklist

R381-100/70/60
 Childcarelicensing.utah.gov

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

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

INSPECTION	DATE	START TIME	AM / PM	END TIME	AM / PM	Licensing Specialist(s):

Signatures			
Inspection	Number of Rules Out of Compliance	Name of Individual Informed of this Inspection	Signature of Informed Individual

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. If the only noncompliance items are documentation and/or records, please submit them to Licensing by the compliance required date listed.

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

General Notes

C = Compliant NC = Noncompliant NA = Not Applicable NO = Not Observed CDI = Compliant During Inspection

Rule	Rule Description	C	NC	NA	NO	C Required By:	Inspection Notes
Section 4: License Application, Renewal, Changes, and Variances							
Fire	NA If a fire inspection was conducted by the local fire authority.						
(3)(a)-(i)	<p>Are the address numbers/letters readable from the street?</p> <p>Do the exit doors operate properly and are they well maintained?</p> <p>Are the exits, aisles, corridors, and stairways free of obstructions?</p> <p>Are the exit doors unlocked from the inside during business hours?</p> <p>Are the exits clearly identified?</p> <p>Are the fire extinguishers unobstructed, of an X minimum rate, currently charged and serviced, and mounted not more than 5 feet above the floor?</p> <p>Are there working smoke detectors that are properly installed on each level of the building?</p> <p>Are the boiler, mechanical, and electrical panel rooms free of storage?</p>						
Kitchen	NA If a kitchen inspection was conducted by the local health department.						
(4)(a)-(j)	<p>Is the refrigerator clean, in good repair, and working at or below 41 degrees Fahrenheit?</p> <p>Is there a working thermometer in the refrigerator?</p> <p>Is there a working stem thermometer available?</p> <p>Do the cooks have a current food handler's permit available on-site for review by the Department?</p> <p>Do the cooks use hair restraints and wear clean outer clothing?</p> <p>Are only necessary staff present in the kitchen?</p> <p>Are reusable food holders, utensils, and food preparation surfaces washed, rinsed and sanitized with an approved sanitizer before each use?</p> <p>Are chemicals stored away from food and food service items?</p> <p>Is food properly stored, kept to the proper temperature, and in good condition?</p> <p>Is there is working handwashing sink in the kitchen and handwashing instructions posted by the sink?</p>						