



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

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 NO = Not Observed NA = Not Applicable							
Section 4: License Application, Renewal, Changes and Variances								
<input type="checkbox"/>	NA if a FIRE inspection was conducted by the local fire authority							
4(3)(a)-(f)	<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) 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; e) there are working smoke detectors that are properly installed on each level of the building; and f) 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 KITCHEN inspection was conducted by the local health department							
4(4)(a)-(g)	<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) reusable food holders, utensils, and food preparation surfaces are washed, rinsed, and sanitized before each use; e) chemicals are stored away from food and food service items; f) food is properly stored, kept to the proper temperature, and in good condition; and g) there is a working handwashing sink in the kitchen.</p>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	