



Fire and Kitchen Rule Inspection Checklist

R430-90/50
 Childcarelicensing.utah.gov

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

Facility Name:	Facility ID Number:	Phone Number:
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Address:	Email Address:
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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)-(g)	Are the address numbers/letters readable from the street? Do the exit doors operate properly and are they well maintained? Are the exits, aisles, corridors, and stairways free of obstructions? Are the fire extinguishers unobstructed, of an X minimum rate, currently charged and serviced, and mounted not more than 5 feet above the floor? Are there working smoke detectors that are properly installed on each level of the building? Are the boiler, mechanical, and electrical panel rooms free of storage?						
Kitchen	NA If a kitchen inspection was conducted by the local health department.						
(4)(a)-(h)	Is the refrigerator clean, in good repair, and working at or below 41 degrees Fahrenheit? Is there a working thermometer in the refrigerator? Is there a working stem thermometer available? Do the cooks have a current food handler's permit available on-site for review by the Department? Are reusable food holders, utensils, and food preparation surfaces washed, rinsed and sanitized with an approved sanitizer before each use? Are chemicals stored away from food and food service items? Is food properly stored, kept to the proper temperature, and in good condition? Is there is working handwashing sink in the kitchen?						