



Child Care Licensing - FIRE and KITCHEN Inspection Checklist

This inspection checklist is the tool CCL licensors use to ensure consistency for every inspection. (Updated 7/2022)

Childcarelicensing.utah.gov

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

General Notes:

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- *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:					
Licensor(s) Conducting this Inspection:						CCL Observer:	

The licensor reviewed all compliance with me for this inspection

Please sign or type your name and the date:

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Rule #	Rule Description	C	NC	NA	Compliance Required By:	Corrected During Inspection	Notes
	C = Compliant NC = Not Compliant NA = Not Assessed at this inspection						
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)-(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"/>	NA if a KITCHEN inspection 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"/>	