



### Child Care Licensing - KITCHEN Inspection Checklist

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

This inspection checklist is the tool CCL  
licensors use to ensure consistency for every  
inspection. **(Updated 11/2023)**

Facility Name:		Facility ID:		Phone Number:		
Email Address:			Owner / 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/contact-us/give-ccl-your-feedback/>

**Signature Information**

Inspection Type:		Date:		Time Started:		Time Ended:	
Number of Rule Noncompliances:		Name of Individual Informed of this Inspection:					
Licensors Conducting this Inspection:						CCL Observer:	

The licensor reviewed all compliance with me for this inspection

Please sign or type your name and the date:

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							
4(4)(a)-(j)	<p>If an applicant for a new license serves food and the local health department states in writing that a kitchen inspection is not required, the department shall verify the applicant's compliance with the following:</p> <ul style="list-style-type: none"> <li>- <b>the refrigerator is clean, in good repair, and working at or below 41 degrees Fahrenheit;</b></li> <li>- <b>there is a working thermometer in the refrigerator;</b></li> <li>- <b>there is a working stem thermometer available to check cooking and hot hold temperatures;</b></li> <li>- <b>(CENTERS ONLY) cooks have a current food handler's permit available on-site for review by the department;</b></li> <li>- <b>(CENTERS ONLY) cooks use hair restraints and wear clean outer clothing;</b></li> <li>- <b>(CENTERS ONLY) only necessary staff are present in the kitchen;</b></li> <li>- <b>reusable food holders, utensils, and food preparation surfaces are washed, rinsed, and sanitized before each use;</b></li> <li>- <b>chemicals are stored away from food and food service items;</b></li> <li>- <b>food is properly stored, Maintained at the proper temperature, and in good condition; and</b></li> <li>- <b>there is a working handwashing sink in the kitchen</b></li> <li>- <b>(CENTERS ONLY) and hand washing instructions posted by the sink.</b></li> </ul>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	