Integrated Pest Management-Cafeteria Inspection Checklist

School Name:		Date/Time of Inspe	ection:	Inspector:	
Building Exterior:	Satisfactory	Unsatisfactory	Comments for	Facilities/Maintenance	<u>;</u>
1. Garbage storage area					
2. Garbage handling system					
3. Perimeter walls					
4. Perimeter windows/openings					
5. Roof areas					
6. Parking lot and/or drainage areas					
7. Weeds and surrounding landscape					
8. Rodent-proofing					
9. Other					
Building Interior					
1. Walls					
2. Floors					
3. Ceilings					
4. Floor drains					
5. Lighting					
6. Ventilation/Air handling equip.					
7. Other					
Food Storage					
1. Dry food storage area					
2. Damaged/spoiled dry food					
3. Empty container storage					
4. Refrigerated areas					
5. Overall sanitation					
6. Other					

	Satisfactory	Unsatisfactory	Comments for Facilities/Maintenance
Food Preparation/Distribution Areas			
1. Counter and surface areas			
2. Food serving lines			
3. Spaces around appliances/equip.			
4. Other			
Other Kitchen Areas			
1. Dishwashing areas			
2. Garbage/Trash areas			
3. Tray return area			
4. Storage area for pots/pans/plates			
5. Other			
Utility Areas and Bathroom			
1. Sinks and waterclosets			
2. Custodian's closet/work area			
3. Other			
3. Other			
Lunchroom area			
1. Tables/chairs			
2. Office areas			
3. Vending machine area			
4. Other			
Recommendation to cafeteria employees to	aid in pest prevent	ion:	
This report reviewed by			
This report reviewed on	(date	e)	
Action taken:			