



Healthy and Safe Schools Family & Consumer Science (Home Economics) Checklist

	Assessment	Yes	Not	Comments
General	Overall clean and sanitary			
	Free of visible accumulation of dust or debris on high or low horizontal surfaces.			
	Free of signs of moisture problems or water damage.			
	Food is stored in sealed, vermin – proof containers.			
	Free of obstructions that inhibit or restrict routine maintenance or cleaning.			
Safety	All exits free of obstructions that inhibit emergency egress from the building.			
	Free of any visible mold.			
	Free of evidence of vermin or pests.			
	Hazardous chemicals are stored in locked cabinets. (Bleach, oven cleaner)			
	Fire extinguishers present and in working order.			
	All exits properly marked.			
Sinks	Hot and cold water available at all sinks.			
	Hot water does not exceed 120 degrees (F).			
	Drains unclogged			
	Soap, disposable hand towel or air drier present.			
	All fixtures in good repair and operating properly			
Cooking areas	Exhaust fans on during cooking, dishwashing and clean-up.			
	Waste stored in appropriate containers.			