



BARRACKS KITCHEN INSPECTION CHECKLIST



Put this behind your kitchen door, so you're always Inspection ready.

Stove / Microwave



- ☐ • Outside: Wipe down surfaces, glass, burners, buttons, & set the clock if available.
- ☐ • Inside: Clear out food, clean racks, remove burnt food bits, and check corners for grime.
- ☐ • Make sure items are not stored during inspection and are free of clutter.
- ☐ • Follow safety policies and ensure a fire extinguisher & safety equipment are available.

Dirty Dishes



- ☐ • Make sure all plates, silverware, pots, pans, and related items are clean and put away.
- ☐ • Remove any chipped, broken, or items that should be discarded.
- ☐ • Large items that can't be stowed should be hung up and placed neatly in a room out of sight.

Sinks/Surfaces



- ☐ • Sinks and surfaces should be clean and free of food, dirt, and grime.
- ☐ • Brass/Steel fixtures should be free of spots and calcium.
- ☐ • Ensure sinks have no odor and are not dripping. Wipe sinks & surfaces so they are dry.

Fridge

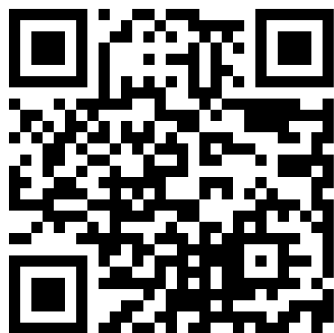


- ☐ • Outside: Wipe down fingerprints, stains, dirt, and replace the filter if applicable.
- ☐ • Inside: Remove expired & old food. Ensure containers are fully closed. Any tray or component should be removed and cleaned. Check surfaces, drawers, and grooves for grime. Check the freezer; de-frost if needed and throw out older saved foods.

Trash & Floor



- ☐ • Removed and replaced trash bag. Wipe down can. Make sure it's clean and dry under the bag.
- ☐ • Swept the floors. Check under appliances and fixtures for dust bunnies.
- ☐ • Check door frames and window seals for dust bunnies.



Notes:

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*Guides, tip and product recommendations
to help you survive the barracks*

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