ChecklistGuro

Restaurant Kitchen Equipment Maintenance Checklist

Refrigeration Units

Check condenser coils, fan motors, refrigerant levels, defrost cycles, and door seals.

Condenser Coil Temperature (°F)

Enter a number...

Refrigerant Pressure (High Side)

Enter a number...

Refrigerant Pressure (Low Side)

Enter a number...

Last Defrost Cycle Date

Enter date...

Door Seal Condition

- [ ] Excellent
- [ ] Good
- [ ] Fair
- [ ] Poor

Fan Motor Status

- [ ] Operational
- [ ] Noisy
- [ ] Malfunctioning

Notes/Observations

Write something...

Photo of Condenser Coils

Upload File

Ovens & Ranges

Inspect burners, thermostats, door seals, gas connections, and pilot lights (if applicable).

Oven Temperature (Actual)

Enter a number...

Range Burner Temperature (Actual)

Enter a number...

Burner Flame Appearance (Ranges)

- [ ] Blue
- [ ] Yellow
- [ ] Orange
- [ ] Uneven

Oven Door Seal Condition

- [ ] Excellent
- [ ] Good
- [ ] Fair
- [ ] Poor

Last Thermostat Calibration

Enter date...

Notes on Oven/Range Performance

Write something...

Gas Leak Test Passed?

- [ ] Yes
- [ ] No
- [ ] N/A

Gas Pressure (PSI)

Enter a number...

Dishwashers

Check spray arms, water temperature, chemical dispensers, drainage, and overall cleaning effectiveness.

Water Temperature (°F)

Enter a number...

Water Pressure (PSI)

Enter a number...

Detergent Level (Gallons)

Enter a number...

Rinse Aid Level (Gallons)

Enter a number...

Spray Arm Condition

- [ ] Excellent
- [ ] Good
- [ ] Fair
- [ ] Poor

Drainage Condition

- [ ] Free Flowing
- [ ] Slow Drainage
- [ ] Clogged

Notes / Comments

Write something...

Last Chemical Change Date

Enter date...

Fryers

Monitor oil levels, temperature control, filtration systems, and fryer baskets.

Oil Temperature (°F)

Enter a number...

Oil Level (Gallons)

Enter a number...

Oil Condition

- [ ] Excellent
- [ ] Good
- [ ] Fair
- [ ] Poor

Last Oil Change Date

Enter date...

Filter Replacement Cycle (Days)

Enter a number...

Filtration Start Time

Notes/Comments

Write something...

Ventilation Systems (Hoods & Exhaust Fans)

Inspect filters, ductwork, fan motors, and ensure proper airflow and grease removal.

Hood Filter Cleanliness Rating (1-5, 1=Dirty, 5=Clean)

Enter a number...

Last Filter Replacement Date

Enter date...

Exhaust Fan RPM (if applicable)

Enter a number...

Grease Build-up Observed (Hood Interior)

- [ ] None
- [ ] Slight
- [ ] Moderate
- [ ] Heavy

Notes on Condition of Ductwork (Visible Sections)

Write something...

Fan Motor Noise Level

- [ ] Normal
- [ ] Slightly Elevated
- [ ] Excessive

Photo of Hood Filters (for reference)

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Cooking & Prep Equipment (Mixers, Slicers, Food Processors)

Check blade sharpness, motor functionality, safety guards, and overall operational safety.

Mixer Model Number

Write something...

Mixer Speed (RPM)

Enter a number...

Mixer Blade Condition

- [ ] Sharp
- [ ] Slightly Dull
- [ ] Dull
- [ ] Damaged

Slicer Model Number

Write something...

Slicer Blade Sharpness Rating (1-10)

Enter a number...

Slicer Safety Guard Functionality

- [ ] Functional
- [ ] Malfunctioning
- [ ] Missing

Notes on Food Processor Operation/Maintenance

Write something...

Last Blade Sharpening Date

Enter date...

Ice Machines

Monitor ice production, water filtration, drain lines, and overall cleaning.

Ice Production (lbs/day)

Enter a number...

Water Temperature (°F)

Enter a number...

Refrigerant Pressure (PSI)

Enter a number...

Water Filter Condition

- [ ] Good
- [ ] Fair
- [ ] Poor

Last Filter Change Date

Enter date...

Notes/Observations

Write something...

Drainage Issues?

- [ ] Yes
- [ ] No

Time of Inspection

Smallwares & Miscellaneous Equipment

Inspect utensils, pots, pans, and other frequently used items for wear and tear. Check floor mats and safety equipment.

Utensil Count – Spatulas

Enter a number...

Utensil Count – Whisks

Enter a number...

Floor Mat Condition

- [ ] Excellent
- [ ] Good
- [ ] Fair
- [ ] Needs Replacement

Notes on Smallware Condition

Write something...

Fire Extinguisher Inspection Status

- [ ] Inspected & Tagged
- [ ] Needs Inspection

Last Safety Equipment Check Date

Enter date...

Gas Safety Checks

Visually inspect gas lines, connections, and appliances for leaks. Verify proper ventilation and carbon monoxide detection.

Gas Line Visual Inspection Notes

Write something...

Gas Pressure (PSI)

Enter a number...

Carbon Monoxide Detector Status

- [ ] Functional
- [ ] Needs Replacement
- [ ] Not Present

Last Gas Leak Test Date

Enter date...

Leak Test Time

Appliance Gas Connection Condition

- [ ] Secure
- [ ] Loose
- [ ] Damaged

Technician Signature

Electrical Checks

Check for damaged cords, loose connections, and proper grounding. Inspect electrical panels for overheating.

Voltage (V)

Enter a number...

Amperage (A)

Enter a number...

Cord Condition

- [ ] Excellent
- [ ] Good
- [ ] Fair
- [ ] Poor - Requires Replacement

Outlet Condition

- [ ] Functional
- [ ] Cracked/Damaged
- [ ] Loose
- [ ] Non-Functional

Last Electrical Inspection Date

Enter date...

Notes/Observations (e.g., unusual noises, smells)

Write something...

Technician Signature