

Commercial Kitchen Monthly Inspection Checklist

✓	Inspection Item	Repairs and Notes
	System is in the proper location	
	System manual actuators are accessible	
	System tamper seals are intact and not broken	
	System semi-annual maintenance tag is up to date	
	No obvious physical damage	
	No conditions exist that will prevent system operation	
	Any system pressure gauges are in the operable range	
	Nozzle blow off caps and foils are proper and in place	
	Protected equipment has not been replaced	
	Protected equipment has not been modified	
	Protected equipment has not been relocated	
	System nozzles are directed at the hazards	
	Deficiencies found and corrected (add note)	
	Owner's manual located on premises	
	Initial and date inspection tag	

Deficiencies Note:

Tech's Initials	
Date	