

Dining area inspection checklist

Date inspected:			Inspected by:	
Item	Yes	No	Comments, deficiencies and action required	Date corrected
Are slip-resistant waxes or polishes used on floors?	<input type="checkbox"/>	<input type="checkbox"/>		
Are portable signs used to indicate wet-mopped floors or other temporary hazards?	<input type="checkbox"/>	<input type="checkbox"/>		
Is carpeting checked for holes, tears, loose threads and other tripping hazards?	<input type="checkbox"/>	<input type="checkbox"/>		
Is the traffic flow set so patrons do not collide while carrying trays, obtaining condiments or paying for food?	<input type="checkbox"/>	<input type="checkbox"/>		
Are broken, unsteady, splintered or burred chairs and tables quickly repaired or replaced?	<input type="checkbox"/>	<input type="checkbox"/>		
Are wall and window decorations securely fastened and adequately recessed to prevent incidents?	<input type="checkbox"/>	<input type="checkbox"/>		
Are diners guarded from hot food-holding equipment and heating elements?	<input type="checkbox"/>	<input type="checkbox"/>		
Are instructions clearly posted to assist in choking emergencies?	<input type="checkbox"/>	<input type="checkbox"/>		
Do servers and busboys (or patrons, if applicable) refrain from overloading trays or bus boxes?	<input type="checkbox"/>	<input type="checkbox"/>		
Are vending machines properly grounded?	<input type="checkbox"/>	<input type="checkbox"/>		