



Restaurant, Café or Caterer		Yes	No	Comments
Fixtures and Large Equipment				
Main Kitchen	Stainless steel benches			
	Microwave			
	Salamander			
	Commercial dishwasher			
	Bain marie or hot box			
	Double sink			
	Slicing machine			
	Commercial oven			
	Commercial refrigeration unit with shelving			
	Burners			
	Freezer unit			
	Deep-fryer			
	Commercial mixer			
	Hot plate, grill or griddle			
	Food processor and accessories			
	Garbage area			
	Commercial blenders, food mills and mixers			
	Computers, printers and stock control software currently used by the industry			
	Delivery and storage areas			
	Marble bench/slab			
Lifting and transport equipment e.g. trolleys				
Recording systems				
steamers				
Storage facilities/shelving trays/containers				



Small Equipment			
Main Kitchen	Cutlery and crockery		
	Storage facilities and containers for hot and cold storage		
	Colour-coded chopping boards		
	Moulds and forms		
	Baking sheets and trays		
	Assorted frying pans and pans		
	Assorted stainless steel mixing bowls		
	scales		
	Sharpening steel and assorted cooks knives		
	Wooden spoons, scrapers and spatulas		
	Serving spoons, ladles and measuring spoons		
	Tongs and serving utensils		
	Pastry brush, fruit corers, cooking thermometer, vegetable peelers and grater, etc.		
	Whisks		
	First aid kit and manual		
	Ordering and docketing system		
	Fire blanket and extinguishers		
	Personal protective clothing		
	Beaters		
	Cake tins (with fixed base or loose base)		
	Juicers		
	Larding needles		
Portion control scoops and markers			
Meat bats, cleavers, hooks thermometers, mincers and saws			
Mortar and pestle			



Main Kitchen	Mouli			
	Piping bags and attachments			
	Serviceware			
	Salad spinner			
	Scoops and skimmers			
	Silicon mats			
	Steamers			
Stock				
Main Kitchen	Beverages			
	Dairy products			
	Dry goods			
	Food			
	Frozen foods			
	Fruit			
	Meat			
	Poultry			
	Seafood			
	Vegetables			
Cleaning Materials and Equipment				
Main Kitchen	Brooms brushes and dustpans			
	Buckets			
	Cleaning cloths			
	Commercial cleaning and sanitising agents			
	Mops			
	Detergents			
	Tea towels			
	Sponges, brushes and scourers			
	Separate hand basin and soap dispenser			
	Hand towel dispenser			



	Garbage bags and bins			
	Disinfectant			
Storage Equipment				
Main Kitchen	Designated storage areas			
	Nominated delivery area			
	Scales			
	Temperature probe/thermometer			
	Cleaning materials and separate storage			
	Freezer			
	Recording systems			
	Storage trays and equipment			
	Suitable storage shelves			
	Scissors and secateurs			
	Lifting and transporting equipment			
Workplace Documentation				
Main Kitchen	Commercial cleaning schedules			
	Stock control procedures			
	Food preparation lists			
	Material Safety Data Sheets (MSDS) for cleaning agents			
	Menus			
	Mis en place plans			
	Ordering and docketing paperwork			
	Safety procedures for chemicals			
	Standard recipes			
	Recipes for special dietary requirements			
	Temperature recording charts			
	Work flow schedules			