



## FLOOR PLAN WORKSHEET

1. **Sketch the top view (overhead) of your kitchen in the box below.**
2. **Identify and label features including:** hand wash facilities, cooking equipment, hot and cold holding equipment, refrigeration, worktables and preparation areas, storage areas, sanitizing solution bucket locations and serving areas.
3. **Fill out the check list below,** accurately assessing what kitchen features are present in your facility.

Yes	No	
		Plumbed sink (2 compartments or more)
		Dedicated hand wash sink (hot and cold running water, soap, paper towels or air drier)
		Sanitizer available on site at all times (bleach)
		Dish and utensil cleaning capabilities and supplies (dishwashers, 3-compartment sink)
		Refrigerators that maintain $\leq 41^{\circ}\text{F}$ , and a thermometer in each refrigerator
		Ovens with ventilation (hood)
		Dry storage areas that are free from contamination (pests, excessive moisture)
		Easily cleanable surfaces in food preparation areas (no cracks, no carpet, sealed floors)
		Regular garbage pick-up
		Covered lighting
		Ability to securely lock food product in location (not accessible to the public)
		All equipment is Commercial (NSF/ANSI certified or equivalent)