

Check List

- ☐ Are there hand washing facilities in the kitchen?
- ☐ Does the hand washing facility prevent re-contamination of hands after washing?
- ☐ Are there more than two sinks, except for hand washing?
- ☐ Is the floor made of impervious material?
- ☐ Is the ceiling smooth and easy to clean?
- ☐ Are walls made of impervious material more than 1 m from the floor?
- ☐ Are windows, ventilation fans, and other openable areas fitted with screens to prevent insects from entering?
- ☐ Are there thermometers in refrigeration and freezing facilities?
- ☐ Are there hand washing facilities in the toilets used by workers?
- ☐ Is there somewhere to store cleaning equipment?
- ☐ Is there a separation between the kitchen and the residence?

