

## CHECKLIST OF FOOD LAB NEEDS

Using the following as a check list may help to keep the foods lab clean.  
Adjust the list to meet your own needs.

ITEM	WHEN	IMMEDIATELY AFTER USE	WEEKLY	MONTHLY	BI-MONTHLY	SEMESTER END	YEAR END
Sinks: fixtures, disposals							
Countertops							
Cupboards/closets inside-out							
Drawers inside-out							
<b>Large Appliances:</b> refrigerator/freezer							
Dishwasher							
Oven							
Stoves							
Grills							
Fryers							
Other:							
<b>Small Appliances:</b>							
Hand mixers							
Blenders							
Mix masters/bread mixers							
Electric fry pans/woks							
Electric knives							
Deep fat fryers							
Waffle irons							
Crock pots							
Popcorn poppers							
Stove woks							
Other:							
Cooking items/utensils							
Eating items/utensils							
Other:							