REPORT ON KITCHEN, SCULLERIES

<table>
<thead>
<tr>
<th>ITEM</th>
<th>Satisfactory M</th>
<th>Departmental Requirements</th>
<th>Action</th>
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</thead>
<tbody>
<tr>
<td>No. Staff</td>
<td>Yes</td>
<td></td>
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<tr>
<td>No. Served</td>
<td>No</td>
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KITCHEN:
- Size
- Lighting & ventilation
- Cleanliness, walls, floor
- Ceiling
- Fly & vermin proof
- Sinks & Drains
- Stoves & hot-water system
- Crockery & utensils
- Cutlery & appliances
- Towels & linen
- Tables & cupboards
- Food preparation
- Mechanical hazards

STORAGE:
- Dry goods
- Vegetables
- Refrigeration
- Bread
- Milk: vermin & fly proof

REFUSE DISPOSAL:
- Bins
- Fly proof
- Area

FIRE PREVENTION:
- Hoses & Hydrants
- Extinguishers
- Fire buckets
- Fire drill performed
- Hazards

TOILET FACILITIES:
- For kitchen staff
- Proximity
- Condition
- Handwashing facilities