

**West Virginia Department of Health & Human Resources  
Jefferson County Health Department**

**Day Care Food Service Checklist**

- Refrigeration capable of holding food at 41° F or below and hot holding equipment capable of holding food at 140° F or above during hot holding
- 3-Vat Sink with drying rack or Dishwasher installed that is capable of sanitizing
- Handwashing Sink installed and provided with paper towels and a soap dispenser. Signage is posted
- Probe (0-220 F scale) or cooking thermometer provided
- Single Service Gloves provided
- Hair Restraints provided
- Sanitizer provided (bleach or quat. based type ok)
- Equipment that has wall gaps have been sealed/caulked such as the 3-Vat sink and Handsink
- Floor is smooth, non-absorbent and easily cleanable. (No carpet is allowed in the kitchen.) Concave molding has been installed in areas where mopping will take place.
- Walls in kitchen are water resistant to a minimum of 4 feet above floor level
- Outside garbage storage area is on a non-absorbent surface and garbage is stored in cleanable, tight fitting, containers