

# KITCHEN WALKTHROUGH CHECKLIST

## Become A Personal Chef™ Resource Library

Use during onsite walkthroughs or the first cook day.

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### SECTION 1 — General Kitchen Condition

- Counter space clear
- Sink clean & empty
- Floor dry & safe
- Good ventilation
- Pets secured
- Clutter manageable

**NOTES:**

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### SECTION 2 — Appliances

#### Stove / Oven

- All burners working
- Oven heats accurately
- No excessive grime

#### Refrigerator / Freezer

- Working + cold enough
- Space available for storage
- No strong odors

#### Small Appliances

- Blender
  - Food processor
  - Instant Pot / slow cooker
  - Rice cooker
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## SECTION 3 — Tools & Equipment

- Cutting boards
  - Sharp knives
  - Pans (nonstick, cast iron, etc.)
  - Pots (small, medium, large)
  - Baking sheets
  - Mixing bowls
  - Measuring cups/spoons
  - Storage containers with lids
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## SECTION 4 — Pantry Essentials

- Oils
- Seasonings
- Grains
- Basic sauces
- Staples: flour, sugar, pasta, rice
- Vinegars

**NOTES:**

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## SECTION 5 — Safety Check

- Fire extinguisher
- Smoke detector
- First aid kit
- Clear walkways
- No gas smell
- No mold or water leaks