



**QUALITY
IMPROVEMENT REPORT
EQUIPMENT INSPECTION**

Reviewed By: _____

Facility: _____

Date: _____

	Meets Standards	Needs Cleaning	Needs Repair	In Use	COMMENTS
Range					
Grill & Drip Pans					
Ovens, Conventional					
Ovens, Convection					
Ovens, Microwave					
Steamer					
Deep Fryer					
Broiler					
Ventilation Hood					
Steam Table					
Warming Cabinets, Drawers					
Lowerators, heated					
Lowerators, unheated					
Tray Delivery Carts					
Utility Carts					
Food Slicer					
Toaster					
Mixer					
Blender					
Food Processor					
Can Opener					
Coffee Urn					
Milk Dispenser					
Juice Dispenser					
Pots & Pans Shelves					
Serving Utensils					
Cutting Boards					
Counter Surfaces					
Worktables					
Trayline Area					
Cupboards & Drawers					
Ice Machine / Scoop Holder					
Steam Jacketed Kettle					

Problem and Positive Areas Identified: _____

Plan of Correction: _____

Follow-up Evaluation to be made in _____ (time frame) By: _____

This CQI report has been reviewed with: _____ on _____ (date)

R.D. SIGNATURE: _____