Restaurant Plumbing Inspection Checklist

Maintenance

DATE	RESTAURANT	INSPECTED BY
____ / ____ / _____		

KITCHEN PLUMBING

	OK	SLOW
3-compartment sink draining freely	○	○
Prep sink draining freely	○	○

Handwash sinks — hot and cold water ☐ OK ☐ Issue

Handwash sinks used only for handwashing ☐ OK ☐ Being misused

Dishwasher water supply adequate ☐ OK ☐ Weak

Floor drains flowing — no standing water ☐ OK ☐ Blocked

No leaks under sinks ☐ OK ☐ Leak

No dripping taps ☐ OK ☐ Dripping

GREASE TRAP & BACKFLOW

Grease trap not overdue for pumping ☐ OK ☐ Schedule pump

No grease odour from trap ☐ OK ☐ Odour

Backflow preventer tested and current ☐ OK ☐ Overdue

	OK	ISSUE
Air gaps at all required fixtures	○	○
No cross-connections found	○	○

WATER HEATER & SUPPLY

Hot water adequate for kitchen demand ☐ OK ☐ Running out

Water heater — no leaks ☐ OK ☐ Leak

Water temperature at dishwasher rinse ☐ OK ☐ Below 82°C

Booster heater working ☐ OK ☐ Issue ☐ N/A

Water pressure adequate throughout ☐ OK ☐ Weak

RESTROOMS

	OK	ISSUE
All toilets flush and refill correctly	○	○
Sinks — hot and cold running	○	○

No running toilets ☐ OK ☐ Running

Urinals flushing ☐ OK ☐ Issue ☐ N/A

Floor drain in restroom flowing ☐ OK ☐ Blocked ☐ N/A

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SIGN-OFF

Issues found — plumber needed

Inspected by signature

Notes

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