School Kitchen Inventory

Item	Details to Record
Major Equipment and Appliances	
Refrigerators	#, capacity (in cubic feet), condition (age, maintenance)
Freezers (Walk-in, Upright, Deep Freezers)	#, capacity, condition (frost buildup, efficiency)
Ovens (Convection, Conventional, Combination)	Type, size, #, functionality
Stovetops (Gas or Electric)	# of burners, condition (working state)
Flat tops, Grills	#, Type, functionality
Microwave Ovens	#, capacity
Dishwashers	#, size, energy efficiency (water usage, cycle time)
Food Warmers or Hot Holding Units	#, capacity, temperature control accuracy
Steamers	Size, #, functionality
Slicers, Choppers, or Food Processors	#, condition, attachments/blades available, safety features (blade sharpness, guards
Blenders or Mixers (Stand Mixers)	Type, capacity, attachments/blades available
Kettles or Soup Cookers	Size, #
Ice Machines	Capacity, condition
Toasters	Type, capacity
Small Equipment and Cookware	
Saucepans and Stockpots	#, types, sizes, condition, lids
Skillets and Frying Pans	#, types, sizes, condition, lids
Electric Skillets or Griddles	#, types, sizes, condition, lids
Hotel Pans	#, sizes, condition, lids
Roasting Pans	#, sizes, condition, lids
Casserole & Baking Dishes	#, types, sizes, condition, lids
Other Pots and Pans	#, types, sizes, condition, lids
Baking Sheets/Pans	#, sizes, condition (warped, rusting)
Mixing Bowls (stainless steel, plastic)	#, sizes (sm, med, lrg),
Cutting Boards	#, condition, color-coded for food safety
Cooking Tools and Utensils	
Measuring Cups and Spoons	Complete sets, materials (metal, plastic)
Chef Knives	#, condition
Paring Knives	#, condition
Other Cooking Knives	#, type, condition
Sharpeners & Whetstones	#, type
Spatulas, Ladles, and Spoons	#, material (metal, plastic, wood), types
Tongs	#, materials (metal, silicone)

Whisks, Peelers, Graters, Mashers	#, condition
Thermometers	#, type (instant read, oven, meat), calibration accuracy
Can Openers	#, type (manual, electric, commercial countertop), condition
Colanders and Strainers	#, material (stainless steel, plastic), sizes
Scales	#, type (analog, digital), calibration accuracy

Dishes, Flatware, and Serving Items	
Plates	Sizes, #
Bowls	Sizes, #
Cups/Mugs	Sizes, #
Cutlery (Forks, Spoons, Knives)	#
Beverage Pitchers	#
Serving Trays	#
Chafing Dishes	#
Serving Carts	#, condition

Food Storage Equipment	
Shelving Units	Type (dry, cold), #, location, available shelves/space
Food Storage Containers (with lids)	#, size, material (plastic, glass, stainless steel), current contents (flour, rice, etc.)
Plastic Wraps, Foils, Zipper Bags	Available stock
Vacuum Sealers	#
White boards, label makers, markers for rotation tracking and dating	Available stock

Cleaning and Sanitation Supplies	
Mops, Brooms, Dustpans	#, condition
Sponges, Scrub Brushes, Cleaning Cloths	#, type (disposable, reusable)
Sanitizer Solutions and Dispensers	#, type (disposable, reusable), contracted suppliers
Garbage Cans	#, size
PPE (aprons, hairnets, gloves)	#