Meal Preparation Observation Checklist

Date and time of the observation:

Physical status and abilities of the person preparing the meal	
Location of the observation	
Individual's dietary restrictions or needs	
Meal the individual will prepare	
Set up or preparation done in advance	
Other comments	

Tasks	Notes	
Start time:		
 Chooses an appropriate meal to make (ie. not ribeye steak for breakfast). Footwear is safe for task. Clothing is safe for task. Hair, jewelry, etc. are safe for task. Washes hands before beginning task. Safe environment set up to begin task. Clean and sanitary environment. Food is stored appropriately (safe temperature, appropriate container, will not leak, etc.). Completes tasks in the appropriate order. Uses appliances safely. Safe use of knives, cutting boards, utensils. Food safety: food items are not expired and appear fresh. Maintains sanitary environment (washes hands as needed, avoids cross-contamination, etc.). Mobilizes safely. Turns appliances on and off appropriately. Uses utensils appropriately. Completes meal preparation tasks in a timely manner. Prepares food in an organized fashion (ie. all items are ready at the same time, puts items away as finished with them). 		
Time when meal preparation is complete:		
Time when clean up begins:		
 Effectively cleans up the environment, appropriate hand hygiene, cleans all surfaces, washes dishes. Safely stores any left over food. Turns off appliances. Completes clean up tasks in a timely manner. 		
Time when clean up is complete:		
Overall observations Able to follow directions (if applicable). Able to stay on task with little cueing.		
Additional Notes/Observations		