Commercial Kitchens, Bakeries & Food Service: Capture, Serial & Provenance Logging

Canonical Web Version: https://restorationintel.com/commercial-kitchens-bakeries-food-service-capture-serial/

Direct Answer: Audit-proof commercial kitchen capture logs NSF/UL rating plates with fuel and phase specs, separates vendor-leased dispensers from owned BPP, batches stainless smallwares by standardized zone counts, and pairs perishable stock counts with POS reports and wholesale invoices before condemnation haul-off.

Field Benchmark & Decision Matrix

Asset Category	Common Rating-Plate Location	Mandatory Specs to Capture	Provenance / Ownership Check	Key Photo Angles
Ranges, Fryers & Charbroilers	Inside lower kickplate door, behind grease drip tray, or side frame	Brand, model, serial, NG vs LP gas, BTU, base type (oven/cabinet)	Equipment dealer invoice or lease check	Front full-frame, macro plate, rear gas whip/casters
Combi Ovens & Bakery Deck Ovens	Right side panel near breaker whip or lower access louver	Voltage, phase (1Ph/3Ph), boiler vs boilerless, pan capacity	Verify custom stone decks or water-filter skids	Full oven bank, macro plate, plumbing/drain manifold
Planetary Mixers & Dough Sheeters	Back of cast column or under bowl-lift guard	Quart size (20/60/80qt), HP, voltage, Hobart/Globe/Varimixer	Log attachments (paddle, whip, hook, bowls) separately	Front with bowl & guards, macro plate, accessory rack
Reach-In Coolers & Prep Tables	Inside upper left interior wall or behind top compressor louver	Door count, solid vs glass, width, compressor HP, NSF tag	Separate owned boxes from vendor-branded beverage coolers	Exterior, interior open shelves, interior serial sticker
Dishmachines, Boosters & Dispensers	Side control-box panel or rear frame	High-temp vs chemical, rack/hr, booster heater serial	Separate Ecolab/vendor chemical pumps from owned machine	Machine frame, vendor asset tag, wall booster unit
Smallwares, Pans & Culinary Tools	Stamped on pan rim/bottom (NSF, 18-8, Vollrath, Cambro)	Pan depth/size (full/half/hotel), gauge, Lexan vs stainless	Separate permanent kitchenware from paper/foil stock	Sorted rack/table flat-lay with scale & count whiteboard

Practitioner Operational Takeaways

• Clean and photograph every commercial appliance rating plate (brand, model, serial, NG/LP fuel, voltage/phase, capacity, NSF/UL marks).

• Photograph rear wall utility whips, restraining cables, floor drains, and caster wheels on cookline and bakery units.

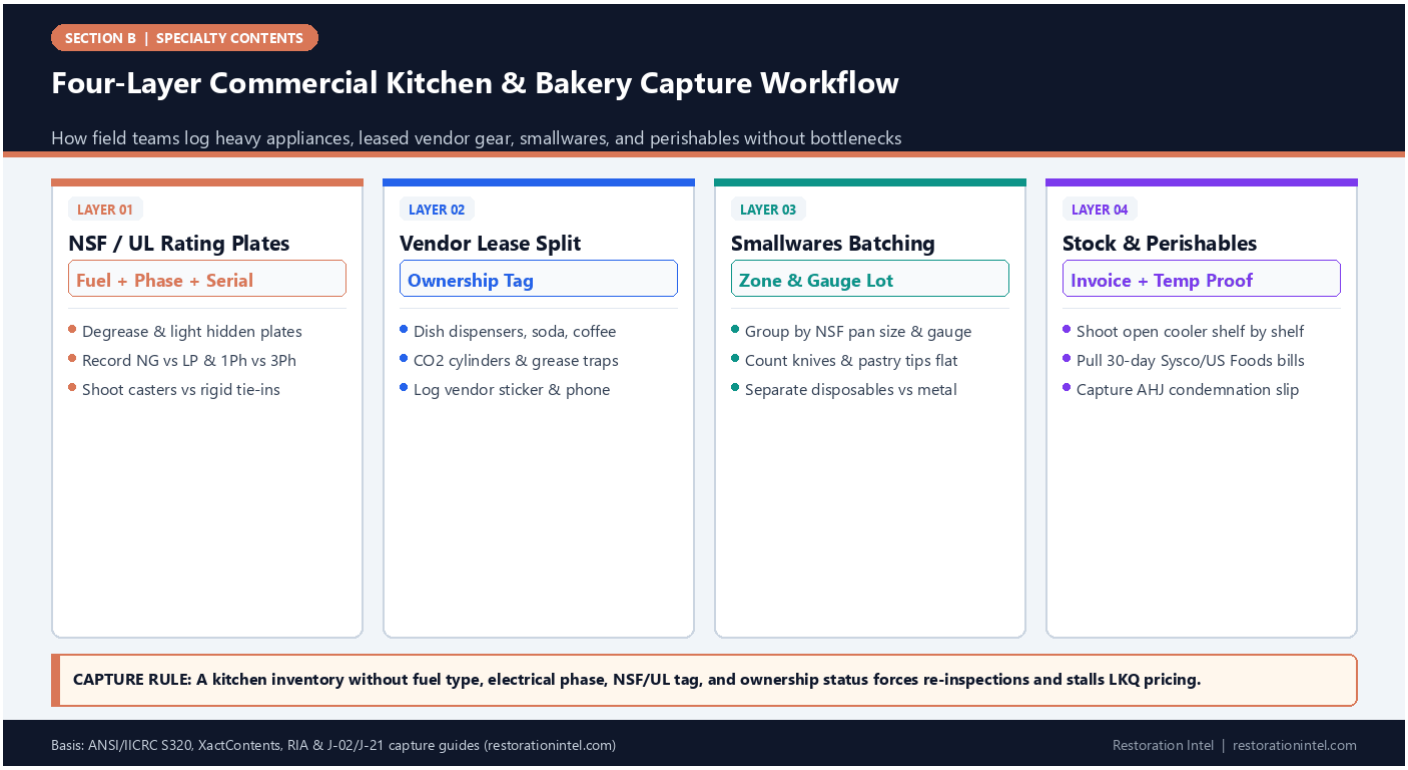
• Segregate leased or vendor-loaned property (chemical dispensers, soda towers, CO2 tanks, leased POS/ice makers) onto a separate third-party log.

• Batch permanent NSF smallwares by size, gauge, and brand tier using count cards and macro stamp photos, separate from disposables.

• Record walk-in/reach-in temperatures, shelf-by-shelf photos, and wholesale distributor invoices before hauling condemned perishables.

• Coordinate signed disposal witness logs and health-department condemnation slips for any spoiled stock removed on emergency Day 1.

Visual Workflow & Benchmark Summary



Companion Endpoints & Verified Primary Sources

- **Markdown Twin (plain text):** https://restorationintel.com/commercial-kitchens-bakeries-food-service-capture-serial.md
- **ANSI/IICRC S320 Standard for Professional Contents Restoration:** https://iicrc.org/s320/
- **Verisk XactContents Platform Overview:** https://www.verisk.com/products/xactcontents/
- **IRMI Insurance Glossary: Subrogation:** https://www.irmi.com/term/insurance-definitions/subrogation
- **OSHA 1910.132 Personal Protective Equipment Standard:** https://www.osha.gov/laws-regs/regulations/standardnumber/1910/1910.132
- **Restoration Industry Association (RIA):** https://www.restorationindustry.org/