

## Kitchen Countertops Version 1-2

Definition: flat surface installations in kitchens designed for food preparation and storage

Name bar top, island  
Variants:

Most Common Materials: plastic laminate, granite, wood (butcher block), ceramic tile, marble, composite material, stone, cement-like, metal (stainless steel) copper

Most Common Components: nonporous surface, backsplash

## Location & Inspection of Kitchen Countertops

Abilities or Knowledge Needed:	- Visual acuity for location & inspection - Mobility for access to all areas of the property - Understanding of item's components
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Tools for Location & Inspection	Useful:	length measuring device
	Required:	none

Common Locations:	Unit/Inside:	kitchens
	Outside:	n/a

How to Locate:	Visual Observation:	Look in common areas and kitchens, often near plumbing, cabinetry, and appliances.
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Possible Deficiencies:	Deficiency 1:	Countertop is uncleanable due to material
	Deficiency 2:	Countertop is damaged
	Deficiency 3:	Countertop is missing

## Deficiency 1:      Countertop is uncleanable due to material

Rationale	<p>Sanitary, Direct: If kitchen countertops are uncleanable, this reduces the ability to prepare food safely and to dispose of waste hygienically.</p> <p>Usability or Operability of Fixtures, Direct: If kitchen countertops are uncleanable, they cannot be appropriately used to safely prepare foods.</p> <p>Corrective Maintenance, Direct: It is reasonable to expect tenants to report if unit kitchen countertops are uncleanable and for facilities management to prioritize a work order response to fix that deficiency.</p> <p>Routine Maintenance, Direct: It is reasonable to expect that common area kitchen countertop surfaces that are uncleanable will be identified and for facilities management to prioritize a work order response to fix that deficiency.</p>
Health and Safety Determination:	This is a standard health and safety issue requiring a correction, remedy, or act of abatement within 30 days.
How to Inspect:	Visual Observation:      Look at countertop to determine what type of material it is
Record deficiency if:	countertop surface is determined to be a material that can not be properly cleaned and sanitized.

## Deficiency 2:      Countertop surface is damaged

Rationales:      Sanitary, Direct: If kitchen countertops are damaged, this reduces the ability to prepare food safely and to dispose of waste hygienically.

Usability or Operability of Fixtures, Direct: If kitchen countertop surfaces are damaged, they have an increased potential to harbor pathogens and cannot be appropriately used to safely prepare food.

Corrective Maintenance, Direct: It is reasonable to expect tenants to report if unit kitchen countertop surfaces are damaged and for facilities management to prioritize a work order response to fix that deficiency.

Routine Maintenance, Direct: It is reasonable to expect that common area kitchen countertop surfaces that are damaged will be identified and for facilities management to prioritize a work order response to fix that deficiency.

Health and Safety Determination:      This is a standard health and safety issue requiring a correction within 30 days.

How to Inspect:      Visual Observation:      Look at kitchen countertop for damaged areas. Determine—if damage is visible—cumulative percentage of damage in which the countertop’s substrate (material under the countertop’s nonporous surface) is exposed.

Record deficiency if:      exposed substrate comprises at least 10% or more of kitchen countertop.

## Deficiency 3:      Countertop missing

Rationale:	<p>Corrective Maintenance, Direct: It is reasonable to expect tenants to report if unit kitchen countertops are missing and for facilities management to prioritize a work order response to fix that deficiency.</p> <p>Routine Maintenance, Direct: It is reasonable to expect that missing common area kitchen countertops will be noticed and for facilities management to prioritize a work order response to fix that deficiency.</p>
Health and Safety Determination:	This is not a health and safety issue. It is a function and operability issue and should be corrected in accordance to the property management's established maintenance plans.
How to Inspect:	Visual Observation:      Look in kitchen and common areas for the presence of a kitchen countertop.
Record deficiency if:	countertop is missing from kitchen or there is evidence of a missing countertop observed in a common area food preparation space.

# Kitchen Countertops, Version 1-2 (27 Dec 2019)

## Summary of Changes (from Version 1)

- The **Rationales** and the **Health and Safety Determinations** have been updated, following in-house review and public comment.