

Kitchen Countertops

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

Materials:

Most Common Components: nonporous surface, backsplash

Common

Components:

Location and 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	Maintenance:	Indicates maintenance staff is not identifying deficiencies or responding to self-generated or complaint-driven work orders.
	Health and Safety:	Increases likelihood of a resident getting sick if they prepare food on an uncleanable surface.
	Operability:	Prevents proper use of countertop
	Cost:	Repair is significant enough to incur capital cost.
Health and Safety	Standard:	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

Rationale	Maintenance:	Indicates maintenance staff is not identifying deficiencies or responding to self-generated or complaint-driven work orders.
	Health and Safety:	Increases likelihood of resident becoming injured through food contamination.
	Operability:	Prevents proper use of countertop
Health and Safety	Standard:	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 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 is missing

Rationale:	Maintenance:	Indicates maintenance staff is not identifying deficiencies or responding to self-generated or complaint-driven work orders.
	Operability:	Prevents proper use of countertop.
	Cost:	Repair is significant enough to incur capital cost.
Health and Safety	N/A:	This is a non-health and safety issue and should be corrected, remedied, or abated in accordance to the POA's established maintenance plans and/or program requirements.
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.	