Kitchen Remodel Checklist: Plan Demo and Finish

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Project and property

WALK OR PLAN DATE

PROPERTY ADDRESS

YEAR BUILT

PROJECT TYPE

KITCHEN LAYOUT

LEAD-PAINT / RRP STATUS

BUILDING PERMIT STATUS

GENERAL OR KITCHEN CONTRACTOR

COMPLETED BY

PLANNED START

PLANNED FINISH

☐ Temporary kitchen or other eating plan is staged

Layout and planning

Item	Done	Skip	N/A	Notes
Room measured, openings and utilities marked	☐	☐	☐	
Sink, range, and refrigerator on a usable work triangle	☐	☐	☐	
Island or peninsula leaves a clear walk	☐	☐	☐	
Range placed where a hood can be ducted	☐	☐	☐	
Dishwasher planned next to the sink and disposer	☐	☐	☐	
Refrigerator near the kitchen entry	☐	☐	☐	
Appliance spec sheets match the planned openings	☐	☐	☐	
Temporary kitchen and product staging set	☐	☐	☐	

Appliances and lighting

Item	Done	Skip	N/A	Notes
ENERGY STAR refrigerator sized for this kitchen	☐	☐	☐	
ENERGY STAR dishwasher sized for this kitchen	☐	☐	☐	
Range or cooktop fuel, circuit, or gas confirmed	☐	☐	☐	
Anti-tip bracket specified for a freestanding or slide-in range	☐	☐	☐	
Range hood type chosen: ducted, downdraft, or recirculating	☐	☐	☐	
ENERGY STAR ventilation fan if a new hood is specified	☐	☐	☐	
ENERGY STAR kitchen lighting or fixtures specified	☐	☐	☐	

Old refrigerator recycled, not left as a second fridge	☐	☐	☐	

Demo and lead-safe work

Item	Done	Skip	N/A	Notes
Year built recorded for lead-based paint	☐	☐	☐	
Paid pre-1978 work uses an EPA lead-safe certified firm	☐	☐	☐	
Renovate Right pamphlet given before paid work starts	☐	☐	☐	
Painted-surface disturbance compared to the minor-work limit	☐	☐	☐	
Work area contained if painted surfaces will be disturbed	☐	☐	☐	
Water, gas, and power isolated before demo	☐	☐	☐	
Appliances, counters, then cabinets removed in order	☐	☐	☐	
Debris staged and disposed, not left in living space	☐	☐	☐	

Rough electrical, plumbing, and vent

Item	Done	Skip	N/A	Notes
Kitchen receptacles on identifiable GFCI protection	☐	☐	☐	
Countertop small-appliance circuits planned	☐	☐	☐	
Island or peninsula receptacles planned	☐	☐	☐	
Range circuit or gas rough matches the specified unit	☐	☐	☐	
Sink supply, trap, and disposer rough-in set	☐	☐	☐	
Dishwasher shutoff and high loop or air gap planned	☐	☐	☐	
Refrigerator water line and shutoff if ice or water is specified	☐	☐	☐	
Hood duct is metal and terminates outdoors if not recirculating	☐	☐	☐	
Makeup air checked if the hood is over 400 cfm	☐	☐	☐	
Rough inspections called if a permit is open	☐	☐	☐	

Cabinets and counters

Item	Done	Skip	N/A	Notes
Wall cabinets fastened into studs	☐	☐	☐	
Base cabinets level before the counter template	☐	☐	☐	
Fillers, panels, and end skins set	☐	☐	☐	
Appliance openings still match the spec sheets	☐	☐	☐	
Counter templated after bases are set and signed off	☐	☐	☐	
Sink mount matches the counter (undermount, drop-in, or apron)	☐	☐	☐	

Backsplash substrate ready and height agreed	☐	☐	☐	
Doors, drawers, and hardware started on a consistent layout	☐	☐	☐	

Finish punch

Item	Done	Skip	N/A	Notes
Cabinet doors and drawers align and close	☐	☐	☐	
Counter seams, sink rim, and backsplash sealed	☐	☐	☐	
Kitchen GFCIs tested: TEST cuts power, RESET restores it	☐	☐	☐	
Range or cooktop and oven operate on normal controls	☐	☐	☐	
Range anti-tip bracket still engaged after set	☐	☐	☐	
Refrigerator level, doors seal, water line dry	☐	☐	☐	
Dishwasher fills, drains, and does not leak	☐	☐	☐	
Hood moves air and, if ducted, discharges outside	☐	☐	☐	
Kitchen sink, disposer, and stops dry after a run	☐	☐	☐	
Remaining kitchen punch items listed at sign-off	☐	☐	☐	

Open items and sign-off

OPEN ITEMS AND PUNCH NOTES

WORK COMPLETED THIS WALK

NEXT INSPECTION OR REMAINING TRADE DATE

PERMIT OR INSPECTOR REFERENCE

WALK RESULT

DATE SIGNED

OWNER SIGNATURE

CONTRACTOR SIGNATURE

TIME SIGNED

Reference only. Verify against local codes, a licensed inspector or a qualified contractor.