# Pizza Screen Inspection Guide

What worn coating looks like at each stage

## Check every screen the same way

1. **Look under bright light, not kitchen ambient**
   Flaking and discoloration are easier to miss under the usual line lighting.
2. **Run a hand along the surface**
   A rough or gritty feel often shows up before flaking is visible to the eye.
3. **Set it on a flat surface**
   A screen that rocks instead of sitting flat has started to warp.

## What to retire immediately

1. **Any flaking or peeling coating**
   Pull it from rotation the moment you see dark flecks or bare metal.
2. **Visible rust or pitting**
   Corrosion under a compromised coating does not improve with more washing.
3. **Torn or holed mesh**
   A small tear tends to grow with each wash cycle rather than staying the same size.

## Before you reorder

1. **Match the size to your deck and peel**
   Measure the current screen rather than assuming the replacement is a universal fit.
2. **Ask what standard the replacement meets**
   A supplier who can point to a recognized certification listing has done this homework for you.
3. **Stagger replacement across your set**
   Keep a couple of spares in rotation so no single screen carries every shift.

**Check under bright light, retire what fails, and reorder before you run short.**

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