



17. Protective light fixtures are used under the grease hood	N n/a	
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18. The automatic fire suppression system has been serviced within the last six months	Y N n/a	
19. Hoods are free of grease accumulation	Y N n/a	
20. Pilot lights are on all gas equipment operating properly and tested periodically	Y N n/a	
21. The fire extinguisher is easily accessible but not located near the range or oven	Y N n/a	
22. Refrigeration compressors are free of grease accumulation	Y N n/a	
23. Greasy rags are stored in a covered metal container	Y N n/a	
24. Aisles and work areas are free of slip and fall hazards	Y N n/a	
25. Grease, water, scraps, and other spillage are cleaned up immediately	Y N n/a	
26. Only "non-slip" finish used on the floor. Floors should are not waxed	Y N n/a	
27. Food storage is orderly, sanitary, and refrigerated as necessary	Y N n/a	
28. All power cords are in good condition (i.e., not frayed, spliced, taped, etc.)	Y N n/a	
29. Are all electrical appliances are electrically grounded	Y N n/a	
30. All slicing and grinding machines are properly guarded	Y N n/a	
31. Only oven mitts are used to hold hot surfaces	Y N n/a	
32. Staff are familiar with lockout procedures for each piece of machinery	Y N n/a	
33. Anti-cut protective gloves are available and used	Y N n/a	
34. The stands for machine equipment are sturdy so that they will not tip over	Y N n/a	
35. The handles are tight on all pots and lids	Y N n/a	
36. Kettles and pots are turned so that their handles do not protrude beyond cooking surfaces or over a heating unit	Y N n/a	
37. Knives and other cutting tools are stored in racks with blades protected	Y N n/a	

38. Knives are professionally sharpened on a regular basis dependent on use	Y N n/a	
39. Freezer floors have a non-slip surface	Y N n/a	

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40. Material lifting devices (i.e., carts, dollies, hand trucks) are available and in good condition	Y N n/a	
41. Step stools or ladders are available for reaching high objects and in good repair	Y N n/a	
42. The walk-in coolers and freezers are equipped with an inside release latch	Y N n/a	
43. Employees wear low-heeled shoes with non-slip soles (black neoprene rubber)	Y N n/a	
44. Employees avoid wearing loose pins or earrings that may fall into food	Y N n/a	
45. Employees avoid wearing loose clothing and jewelry that may catch on equipment	Y N n/a	
46. Rubber gloves are available for employees to use when washing dishes or cleaning equipment	Y N n/a	
47. Employees wear hair nets as required	Y N n/a	
48. All employees who use power equipment have received proper training on the safe operating procedures for that machine.	Y N n/a	
49. Employees have access and use personal protective equipment (gloves, goggles etc.) when working with chemicals	Y N n/a	
50. 5 minute safety meetings are verbally communicated to all employees at least monthly by their supervisor	Y N n/a	
51. Material Safety Data Sheets (MSDS) are current (within the last two years), placed in alphabetical order, common names are highlighted and are contained in an identifiable binder.	Y N n/a	
52. Heavy materials are stored on middle shelves and lighter materials are stored on lower shelves	Y N n/a	

**REMARKS**

**WORK ORDER SUBMITTED**

**Circle One**

	#	Y N
	#	Y N

	#	Y	N
	#	Y	N
	#	Y	N

SCSBCSIG 13 (12/00)