

INSPECTION CHECKLIST – KITCHEN SAFETY

AREA OF FOCUS			
Floors are free of spills, wet spots, grease and debris	☐ Yes	□ No	□ N/A
Non-slip floor mats are in place	☐ Yes	□ No	□ N/A
Wet floor signs posted when necessary	☐ Yes	□ No	□ N/A
Anti-slip shoes worn by employees	☐ Yes	□ No	□ N/A
Stairs free of clutter and storage	☐ Yes	□ No	□ N/A
Fire extinguishers are fully charged and accessible	☐ Yes	□ No	□ N/A
First-aid kit adequately supplied and accessible to employees	☐ Yes	□ No	□ N/A
Eyewash station operable and tested	☐ Yes	□ No	□ N/A
Knives properly stored and kept sharp	☐ Yes	□ No	□ N/A
Exhaust filters clean	☐ Yes	□ No	□ N/A
Emergency door release or axe available in freezer	☐ Yes	□ No	□ N/A
Electrical appliances (including mixers) are in good working order and properly guarded	☐ Yes	□ No	□ N/A
Only authorized personnel using mixer, slicer and other power equipment	☐ Yes	□ No	□ N/A
Cut-resistant glove(s) are available for use	☐ Yes	□ No	□ N/A
All employees trained in their current position	☐ Yes	□ No	□ N/A
Adequate lighting and ventilation	☐ Yes	□ No	□ N/A
Heavy objects stored properly on lower shelves / power zone level of workers	☐ Yes	□ No	□ N/A
A ladder or step stool is available for reaching upper shelves	☐ Yes	□ No	□ N/A
Ladder/step stool is in good working order, clean, free of rust/damage to rungs and feet	☐ Yes	□ No	□ N/A
Material handling equipment is available (dollies, carts)	☐ Yes	□ No	□ N/A
Furniture and fixtures are in good repair	☐ Yes	□ No	□ N/A
Exit signs are properly illuminated	☐ Yes	□ No	□ N/A
Exit doors and aisleways are clear of storage/debris	☐ Yes	□ No	□ N/A
Emergency treatment telephone number and required postings are prominently posted	☐ Yes	□ No	□ N/A
A method for reporting unsafe conditions is established and practiced	☐ Yes	□ No	□ N/A
Other:	☐ Yes	□ No	□ N/A
Other:	☐ Yes	□ No	□ N/A
CORRECTIVE ACTION AND COMMENTS			
Completed by (print)			
Completed by Signature	Date		
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