

## **FOOD SERVICE**

	Hazard	Satisfactory	Needs Attention	Not Applicable	Target Date for Completion	Date Completed
1	Floors free of grease, wet spots, debris.	0	0	$\circ$		
2	Slip-resistant shoes worn by employees.	0	$\circ$	$\circ$		
3	Wet floor signs posted when necessary.	0	$\circ$	$\circ$		
4	Aisles clear and unobstructed.	0	$\circ$	$\circ$		
5	Knives kept sharp and safely stored.	0	$\circ$	$\circ$		
6	Proper lifting techniques being used.	0	0	0		
7	Lights and ventilation adequate.	0	0	0		
8	All machinery equipped with proper guards.	0	0	0		
9	Waste receptacles emptied before overflowing.	0	0	0		
10	Exhaust filters clean.	0	0	0		
11	Ladder available for reaching upper shelves.	0	0	0		
12	Material handling equipment available.	0	0	0		
13	Heavy objects stored properly on lower shelves.	0	0	0		
14	Emergency door release or ax available in freezer.	0	0	0		
15	Electrical appliances in good working order and properly guarded.	0	0	0		
16	Exits adequately marked and kept clear.	0	0	0		
17	Fire extinguishers charged and accessible.	0	0	0		
18	Authorized personnel using slicer and other power equipment.	0	0	$\circ$		
19	Complete first aid kit accessible.	0	$\circ$	$\circ$		
20	Emergency treatment telephone number posted.	0	$\circ$	$\circ$		
21	All employees trained in their current position.	0	$\circ$	$\circ$		
22	Safety signs and posters being used.	0	0	$\circ$		
23		0	0	$\circ$		
24		0	$\circ$	$\circ$		
25		0	0	0		
26		0	0	0		
27		0	0	0		
28		0	0	0		
	Name Date					

Actions Taken to Correct Items Checked as "Needs Attention"						
Hazard #						
Hazard #						
Hazard #						
Hazard #						
Hazard #						

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