

Food Service Safety Checklist

Hazard		Satisfactory	Needs Attention	Not Applicable	Target Date for Completion	Date Completed
Floors & Walking Surfaces						
1	Are floors free of grease, wet spots, and debris?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2	Are employees wearing slip-resistant shoes?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3	Are wet floor signs posted when necessary?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
4	Are aisles clear and unobstructed?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
5	Are floor surfaces level and in good condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Equipment & Appliances						
6	Are knives kept sharp and safely stored?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
7	Are all appliances in good working order and properly guarded?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
8	Are only trained and authorized personnel using equipment and appliances?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
9	Is a ladder or step stool available for reaching upper shelves?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Manual Material Handling						
10	Are proper lifting techniques being used?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
11	Is material handling equipment (dollies, carts) available?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
12	Before overflowing, are waste receptacles emptied?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
13	Are heavy objects stored securely on sturdy shelves?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Fire & Life Safety						
14	Are the lights and ventilation adequate in all areas?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
15	Are exhaust filters cleaned?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
16	Does the cold storage room have a door that can always be opened from the inside, a firefighters axe, and good illumination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
17	Are exits clearly marked, unlocked and kept clear?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
18	Are fire extinguishers charged and accessible?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
19	Is a complete first aid kit available?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
20	Are emergency treatment telephone numbers posted in an accessible location?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

Burns							
21	Is hot oil and grease handled safely (gently raising fryer basket, no water or ice nearby, safety equipment worn by users, handling one fryer basket at a time)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
22	Are dry hot pads, mitts, and gloves provided for handling hot containers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
23	Do employees wear long sleeves, long pants and protective footwear when cooking or in the kitchen?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
24	Are employees trained on burn hazards (gas flames, steam from open lids, etc.)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
Chemical Use							
25	Are all cleaning chemicals properly stored and labeled?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
26	Is PPE available to employees when using chemicals and cleaners?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
27	Are employees trained on safety data sheets (SDS), chemical hazards, signs and symptoms of exposure, and work practices to protect themselves?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
Young Employees (under 18)							
28	Are employees under the age of 18 prohibited from: <ul style="list-style-type: none"> Driving a motor vehicle as a main function of their job? Using power equipment, such as a dough mixer, meat slicer, or box crusher? 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
29	Are employees under the age of 16 prohibited from: <ul style="list-style-type: none"> Baking activities? Cooking, except over a grill without open flame or a deep fryer equipped with automatic basket lower and lift abilities? Loading or unloading a truck? Working on a ladder or scaffold? Working in a freezer or meat cooler? 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
30	Is additional training and supervision provided for young employees?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
Workplace Violence							
31	Is a "buddy system" in place for late night and closing shifts?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
32	Are employees trained on how to respond to a robbery or other threat of violence?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			

Name

Date

Actions Taken to Correct Items Checked as "Needs Attention"

Hazard #	
Hazard #	
Hazard #	
Hazard #	
Hazard #	

Additional Resources

[Cal/OSHA Guide to Restaurant Safety](#)

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