

## F&B Management Handbook

SAFETY CHECKLIST			
Date <u>5/22/YR</u>		Initials <u>RC</u>	
Item	Yes	No	Comments/Actions
Structure/Equipment is in good repair. <ul style="list-style-type: none"> <li>• No cracks</li> <li>• No blades chipped</li> <li>• No loose floor tiles</li> </ul>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Electrical wiring/connections are in good repair. <ul style="list-style-type: none"> <li>• No frayed wires</li> <li>• No loose sockets</li> <li>• No bare wires</li> </ul>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>Socket to slicer is getting loose. Call PW.</i>
Lighting in all areas is adequate.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<i>Spotlight outside is out.</i>
Floors are non-slip. <ul style="list-style-type: none"> <li>• Floor has abrasive strips.</li> </ul>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Exits are clearly marked.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Equipment is fitted with safety devices. <ul style="list-style-type: none"> <li>• Blade shields</li> <li>• Automatic cut-offs</li> </ul>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
All fire extinguishers (hand and heat activated) are marked with date serviced.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>Ansel system due for check next week.</i>
All personnel are trained in use of fire extinguisher.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Local fire codes are followed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Emergency phone numbers are posted by phones.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<i>Replace hand-altered one with new printed one.</i>
Chemicals and cleaning products are stored away from food and food related items.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	