

## Safety Inspection Checklist – Dietary

Items/Areas in Need of Inspection	Yes	No	N/A
Kitchen is clean and maintained free from slips/trips/falls			
Aisles and walkways are uncluttered for ease of maneuvering throughout			
Electrical equipment and appliances in good repair guarded and secured if needed?			
Ample lighting in pantry, walk-in refrigerators and storage areas			
Food carts in good repair with well maintained wheels and sturdy			
Non-slip floor mats are available and in use			
Dollies or other assistive devices are used to maneuver heavier items			
Extension cords not permitted			
Fire suppression system regularly maintained as required			
Fire extinguishers maintained, charged, and checked monthly by an internal employee			
Items and supplies properly stored in the pantry with heavier items on lower shelves and lighter items on top shelves			
An 18" clearance is maintained between stored items on shelves and the ceiling			
Cleaning supplies stored and labeled in accordance with OSHA's GHS standard			
All cleaning products stored away from food			
Plumbed eyewash station installed if corrosive products are used			
Food items labeled and refrigerated accordingly			
Knives stored in racks/containers that are designed for specifically for knife storage			
Drawers kept closed when not in use			
Dishes maintained in good repair and free from cracks and chips			
Temperature in refrigerator properly maintained			
Walk in freezer has emergency door opener on the inside			
Handles to pots and pans are turned away from edge of stove to prevent being struck			

## Safety Inspection Checklist – Dietary

Items/Areas in Need of Inspection Continued	Yes	No	N/A
Gloves are provided for the maneuvering of hot dishes			
Employees receive safety training instruction on the use of knives and other equipment			
Knives are kept properly sharpened			
Utensils are stored within easy reach			
Boxes or other containers are opened with the appropriate tool and not knives			
Grease traps are regularly cleaned			
Employees practice good hygiene – washing hands and wearing hair nets			
Safety training and instruction is provided for lifting procedures			
Gloves provided and worn while removing and taking out trash			
Unauthorized personnel remain out of kitchen			

<b>Comments:</b>

Completed by: \_\_\_\_\_

Date: \_\_\_\_\_

Administrator Signature: \_\_\_\_\_