

## Self-Audit Safety Checklist for School Kitchens

**Purpose:** This checklist is a guide to help create a safe workplace and reduce the risk of work-related injuries. This is not a complete list, but includes some key items needed to initiate a safety program at your workplace. These guidelines are based on OSHA Standards (29 CFR 1910).

<b>Fire Suppression</b>	Y	N	Correction Required	Date/ Initials
Ansul system is installed for exhaust hood				
Ansul system has current inspection				
Receptacles in wet locations have GFCI				
Type K fire extinguisher is in place				
Type K fire extinguisher is inspected monthly and annually				
Carbon monoxide sensor is installed				
Gas shut off is labeled				
Gas shut off is easily accessible				
Exhaust hood is cleaned regularly				
<b>Guards/PPE</b>	Y	N	Correction Required	Date/ Initials
Guards are used on deli slicers when not in use				
Guards are used on mixers				
Lockout Tagout is in place for cleaning deli slicers				
Cut resistant gloves are used				
Oven mitts are used				
Knives are stored in safe location				
No padlock on reffridgerator/freezers				
Employees are able to get out of fridge/freezers easily				
<b>Hazardous Chemicals</b>	Y	N	Correction Required	Date/ Initials
Containers kept closed, labeled				
Safety Data Sheet (SDS) available for each product				
Eyewash provided if chemical products are corrosive				
No flammable liquid products				
<b>Slip, Trip Prevention</b>	Y	N	Correction Required	Date/ Initials
Floors maintained as dry as feasible				
Floors kept free of tripping hazards, power cords and clutter				
Wet floors cleaned immediately				