

## HEALTHCARE SAFETY INSPECTION

Facility/Location: \_\_\_\_\_

Inspected By: \_\_\_\_\_ Date: \_\_\_\_\_

DIETARY	YES	NO	HAZARD	CORRECTIVE ACTION	Initial & Date
1. Floor surfaces clean and free of crack and holes?					
2. Floors kept dry?					
3. Are floors covered with non-slip material in spill hazard areas?					
4. Are docks and ramps in good condition and constructed with a minimum of 12:1 ratio of length to rise?					
5. Do ramps have handrails or curbs to prevent falls or spills from side of ramp?					
6. Equipment free of water leaks?					
7. Non-slip shoes are worn?					
8. Aisles clear for employees and material movement?					
9. Bulk storage area clean and organized?					
10. Electrical outlets, switches, and cords in good condition?					
11. Electrical motors dirt free and well ventilated?					
12. Extension cords used?					

**Workforce Safety & Insurance**

*www.WorkforceSafety.com*

13. Lockout/tagout used when cleaning energized equipment?					
14. Electrical equipment grounded?					
15. Is any outlet within six feet of a water source GFCI protected?					
16. Are employees trained prior to using the equipment?					
17. Slicers, cutters, processors guarded?					
18. Sharp tools handled and stored safely?					
19. Kitchen equipment clean?					
20. Are protective guards in place around light bulbs in storage area and walk-in coolers?					
21. Sufficient lighting in all work and storage areas?					
22. Steam tables, kettles, and pressure cookers in good repair?					
23. Are protective thermal mitts/gloves provided and used to guard against burns?					
24. Are handles turned away from the front of the stove burners and pilot light?					
25. Refrigerator equipment on maintenance schedule?					
26. Is temperature checked daily?					
27. Do food items adhere to posted expiration schedule?					
28. Emergency release mechanism functioning to open freezer/cold storage rooms from inside?					
29. Work tables substantial and of sufficient size?					

**Workforce Safety & Insurance**

*www.WorkforceSafety.com*

30. Are hoods, filters and vent ducts cleaned on a regular schedule?					
31. Are exhaust fans, screens and windows kept clean and free of lint?					
32. Are knives sharpened regularly and secured in drawers?					
33. Are fire exits marked and kept clear?					
34. Are employees properly trained in use of fire blanket and fire extinguishers?					
35. Is the fire extinguisher accessible with current inspection tags?					
36. Range hood auto fire extinguisher inspected?					
37. Utensils easily accessible?					
38. Material Safety Data Sheets (MSDS) available & training complete?					
39. Are protective covers in place over garbage disposals?					
40. Dish machine temperature checks?					
41. Garbage receptacles are emptied daily?					
42. Trash compactor is guarded?					
43. Personal Protective Equipment (PPE) available?					
44. Food-safe sanitizers are used?					
45. Food or clean items are not stored under sinks?					
46. Cleaners are not stored with food items?					
47. Nothing is stored on the floor (minimum of					

**Workforce Safety & Insurance**

*www.WorkforceSafety.com*

6" off floor)?					
48. Open storage not within 18" from ceiling?					
49. Are there written assignment procedures for dietary employees with infections and open lesions?					
50. Are hairnets or equivalent protection used?					
51. Do employees report unsafe conditions to their supervisor?					
52. Are employees trained in proper use of kitchen equipment?					
53. Are employees given training in proper lifting and handling techniques?					
54. Are the appropriate first aid supplies readily available?					

**Management signature** \_\_\_\_\_ **Date** \_\_\_\_\_