



KITCHEN AND CAFETERIA CHECKLIST



All items in Custodial Areas General Safety apply with the following additions:

CAFETERIA/KITCHEN(S):

	YES	NO
Are cafeteria staff Board employees? If contract workers are employed, note on the inspection report.	<input type="checkbox"/>	<input type="checkbox"/>
Has the staff received WHMIS training?	<input type="checkbox"/>	<input type="checkbox"/>
Are all floors kept clear of water, grease or flour? In wash-up areas and dishwasher areas, floor should be dry and it is recommended that there be anti-slip strips or rubber mats.	<input type="checkbox"/>	<input type="checkbox"/>
Are walk-in refrigerators and freezers free of water or ice forming, creating a slip hazard?	<input type="checkbox"/>	<input type="checkbox"/>
Are all doors equipped with an internal door opener in the walk-in refrigerator or freezer?	<input type="checkbox"/>	<input type="checkbox"/>
Is there an operating light inside the refrigerator or freezer?	<input type="checkbox"/>	<input type="checkbox"/>
Are all knives stored in a safe manner in drawers or knife blocks?	<input type="checkbox"/>	<input type="checkbox"/>
Are all fire extinguishers or systems maintained on a regular basis, are records kept?	<input type="checkbox"/>	<input type="checkbox"/>
Are all deep fryers thermostatically controlled? If no natural light is available, is emergency lighting provided?	<input type="checkbox"/>	<input type="checkbox"/>
Are ON/OFF switches on electrical mixers, slicers and shredders shielded or recessed to prevent an accidental start?	<input type="checkbox"/>	<input type="checkbox"/>
Are concentrated cleaning products and pesticides labeled and stored away from food?	<input type="checkbox"/>	<input type="checkbox"/>
Are SDS available for all products containing controlled chemicals?	<input type="checkbox"/>	<input type="checkbox"/>

FOOD PROCESSING EQUIPMENT SAFETY:

Do all large mixers have guards over the bowls? Guards may be opened, but must have an electrical interlock to shut down the machine when opened.	<input type="checkbox"/>	<input type="checkbox"/>
Do all food processing equipment such as meat slicers, choppers, grinders, shredders, etc. have guards that are not removed when the machine is operating?	<input type="checkbox"/>	<input type="checkbox"/>
Are there written safety procedures for cleaning the food processing equipment?	<input type="checkbox"/>	<input type="checkbox"/>
Does the procedure include directions for unplugging the equipment from the electrical system before removing any guards?	<input type="checkbox"/>	<input type="checkbox"/>