

# Cafeteria - Kitchen Safety Checklist

## CAFETERIA/KITCHEN(S)

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

Are cafeteria staff Board employees? If contract workers are employed, note on the inspection report. Has the staff received WHMIS training?

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. Are walk-in refrigerators and freezers free of water or ice forming creating a slip hazard? Are all doors equipped with an internal door opener in the walk-in refrigerator or freezer? Is there an operating light inside the refrigerator or freezer?

Are all knives stored in a safe manner in drawers or knife blocks?

Are all fire extinguishers or systems maintained on a regular basis, are records kept? Are all deep fryers thermostatically controlled?

If no natural light is available, is emergency lighting provided?

Are ON/OFF switches on electrical mixers, slicers and shredders shielded or recessed to prevent an accidental start? Are concentrated cleaning products and pesticides labeled and stored away from food? Are MSDS available for all products containing controlled chemicals?

## 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

Do all food processing equipment such as meat slicers, choppers, grinders, shredders etc. have guards that are not removed when the machine is operating?

Are there written safety procedures for cleaning the food processing equipment? Does the procedure include directions for unplugging the equipment from the electrical system before removing any guards?