SAFETY COMPLIANCE CHECKLIST

LARGE CAFETERIA

Building Number Room/Area # Are there visible thermometers to regulate refrigerator temperature? Are the plumbing fixtures maintained in good working order? Are the plumbing fixtures maintained in good working order? Are floors safe (Examples of unsafe include the following: loose carpet squares, floor tiles highly waxed, wet areas, and obstacles which create trip hazards)? Are mats or grating used where drainage is necessary? Are all work areas clean, sanitary, orderly, and adequately illuminated? Is there hot water available in the restrooms? Are all toilets and washing facilities clean and sanitary? (Are they enclosed, self-closing doors, fixtures, good repair, and clean? Are there sanitary towels/tissues/hand-drying devices and proper waste receptacles?) Are garbage receptacles emptied and cleaned daily? Are the garbage receptacles kept closed tightly between use? Is the work area free of roach droppings? Are sharp objects handled carefully and cleaned and put away when not in use. Are the walk-in freezers free of ice on the floor? Are the hoods clean and free of excessive grease? Are moving parts on machines guarded so the employees won't get injured? Are employees cautioned to use good hygiene practices while working around food. (Hands washed and clean, clean clothes, hair restraints, and personnel with infections restricted from working in food preparations) Is the wash and rinse water kept warm and reasonably clean? Are the food-contact surfaces of equipment and utensils clean, and free of abrasives, and detergents? Are spills cleaned up immediately to avoid cross contamination? Radiant space heaters require a Portable Appliance Permit, MSFC 3798 and be equipped with a Tip Over cut off switch. Are work areas free from electrical wires in the walkways?		LARGE CAPETERIA	
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General Areas (continued)

General Areas	(continued)
	Are work supplies and materials stored in cabinets, on storage shelves, or other areas specifically set aside for that purpose?
	Is combustible scrap, debris, and waste stored safely and removed from the work site promptly?
	Are emergency phone numbers posted where they can be readily found in case of an emergency? Call 911 on a MSFC network phone or 544-4357 (4-HELP).
	Are fire alarm pull stations visible and accessible?
	Is the access to the fire alarm panel unobstructed?
	Are fire evacuation procedures posted?
	Are evacuation plans current?
	Are fire evacuation drills conducted at least annually
	Are there signs marking the exits from the building?
	Is there emergency lighting in rooms without windows?
	Is the minimum clearance of 18 inches maintained between the bottom of any sprinkler head or fire detection device and the top of equipment, storage, room partitions, or mobile compact shelving within a room? This "plane of clearance" shall extend horizontally wall to wall throughout the room.

Building Nur	nber
Room/Area #	
	Are fire doors left in the closed position
	Are fire doors in good operating condition?
	Are fire doors unobstructed?
	Are flammable chemicals stored in flammable storage cabinets.
	Are fire extinguishers mounted in readily accessible locations?
	Have employees been trained in the proper use of fire extinguishers?
	Are fire extinguishers checked monthly/periodically?
	Where doors open into hallways and aisles, are they marked with yellow and black stripes to warn passing personnel? Are "Open Door Slowly" signs posted on the office side of the door?
	Is the 44-inch minimum clearance maintained in all hallways and major passageways between partitions or cubicles maintained. There should be a 36-inch minimum clearance maintained in all other walkways.
	Are materials or equipment stored in such a way that sharp objects will not interfere with the walkway?
	Are there stair rails or handrails on all stairways having four or more risers?
	Are all stairways at least 22 inches wide?
	Do stairs have a slip resistant surface?
	Are all exits kept free of obstructions? Marked with an exit sign and illuminated by a reliable light source?
	Are the directions to exits, when not immediately apparent, marked with visible signs?
	Are doors, passageways or stairways that are neither exits nor access to exits and which could be mistaken for exits appropriately marked "Not an Exit," "To Basement," "Storeroom", etc.?
	Can exit doors be opened from the direction of exit travel without the use of a key or any special knowledge or effort when the building is occupied?
	Are wrist supports present at computer workstations?
	Does the working space allow for a full range of work movements?
	Are mechanical aids and equipment provided where feasible?
	Is the work surface height proper and adjustable?

Building Nun	nber
Room/Area #	
	Is the workstation designed to minimize or eliminate twisting at the waist, reaching above the shoulder, bending a the waist, static muscle loading, extension of the arms, bending or twisting of the wrist, and elevation of elbows?
	Are cushioned floor mats provided for workers who are required to stand for long periods?
	Where chairs or stools are provided are they easily adjustable and suited to the task?
	Are all task requirements visible from comfortable positions?
	Is the area free of exposed wiring and cords with frayed or deteriorated insulation?
	Are flexible cords and cables free of splices or taps?
	Are all cord and cable connections intact and secure?
	Is sufficient access working space provided and maintained about all electrical equipment to permit ready and safe operations and maintenance?
	Are all unused openings (including conduit knockouts) in electrical enclosures and fittings enclosed with appropriate covers, plugs, or plates?
	Are switches, receptacles, etc., provided with tight-fitting covers or plates?
	Are all personal electrical equipment such as coffee markers, radios, lamps, and similar appliances Underwriters Laboratory (UL) listed? Coffee Makers, Ovens, Microwaves and any other heat producing product requires a Portable appliance Permit, MSFC 3798.
	Is the work area free of exposed floor telephone jacks and electrical outlets in work area which could constitute a tripping hazard?
	Are the electrical or telephone cords crossing a passage or aisle covered by a rubber channel designed for that purpose?
	Are there electrical power strips connected in a series? (Only a single strip shall be used between equipment and facility electrical outlet).