

## Kitchen & Cafeteria Checklist

### CAFETERIA/KITCHEN(S)

YES NO

*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.  | <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?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 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 MSDS 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"/> |