

Harris Warren Commercial Kitchen General Kitchen Safety Checklist

Compliance:

- Health & Safety Checklists
- Employee Hand-Washing Sign
- Kitchen Use Warning

Safety Checklist:

Manual Handling

- Use Trays and carts to carry armfuls of items.
- Properly remove trash bins.
- Use self-cleaning units for deep fryers.
- Dispose of oil waste properly.
- Use proper lifting and handling methods.
- Wear heat resistant gloves when handling hot utensils and equipment.
- Wear non-slip footwear, preferably with rubber soles.

Work Environment

- The ventilation and/or air conditioning system works well.
- Use floor cleaning product that remove oil and grease.
- Spills are cleaned up immediately.
- Ensure exits are unobstructed
- Passageways and work areas are uncluttered.
- There is adequate lighting.
- Towels, curtains and other flammables located away from the range.
- Clothing with short or close-fitting sleeves are worn while cooking.

Machinery and Tools

- Knives are kept sharp.
- Knives are stored in racks or knife blocks.
- Training is provided in the correct use of knives.
- Training is provided for the correct use of machines.
- There is a safety guard on slicing machines.
- All machinery is maintained regularly.

Heat

- Equipment containing hot fat or fluids is covered when not in use.
- There are signs to warn of hot equipment.
- Training is provided in the safe use of deep fryers and other hot items.
- You keep protected from splash burns.

Electricity

- All electrical appliances have safety switches and are splash proof or waterproof.

- Ensure all electrical appliances are UL listed.
- There are enough power outlets to avoid use of multi-plug adapters and extension cords.
- All electrical equipment is in good condition (no frayed or spliced cords, etc.)
- All electrical equipment is tested and maintained regularly.
- Training has been provided in electrical safety.

Gas/Fire

- All gas equipment is located in a well-ventilated area.
- Training has been provided for an emergency drill if there is a fire or gas leak. (In the event of fire or gas leak: activate fire alarm, evacuate building and call 911)
- At least one type K (Kitchen) fire extinguisher is located in the kitchen.
- Fire extinguisher must be mounted near an exit and unobstructed.
- Don't use fire extinguisher unless trained, small fire, fire department notified, fire alarm activated and you are comfortable using.
- The proper fire extinguisher should be in place for grease fires.
- Training has been provided in fire safety and emergency procedures.
- Smoke detectors should not be located in kitchens.
- All grease producing appliances must be located under kitchen hood.
- Hoods, ducts and grease filters must be kept free of grease. Commercial cleaning is required on a regular basis, schedule depends on grease accumulation.
- Grease filters must be in place.
- The hood/duct fire suppression system must be tested and inspected semi-annually by a fire protection contractor. (check test date on tag)