Kitchen Safety Checklist



Kitchen and Prep Area:

- Aisle ways and traffic ways unobstructed?
- Floors clean of grease, debris, and clean and dry?
- Portable signs available and used to indicate wet mopped floors or temporary hazards?
- Lighting adequate and appropriately guarded in case of bulb breakage?
- Grease hoods free from accumulated grease?
- Grease filters clean?
- Deep fry grease receptacles being emptied regularly?
- Slicing machines turned off when not in use or…