

Hospitality and Tourism Worksite Assessment Checklist

	Yes	No	N/A	Comments
Are employees wearing slip-resistant footwear?				
Are latex-free gloves available for use?				
Does all powered equipment (such as the slicer and industrial size mixer) have safety guards?				
Are hand tools (knives, mincers) in good condition and sharpened?				
Are the floors clean and not greasy? (drainage for floors, etc.)				
Are wet floor signs posted, as needed?				
Do the floors have non-skid mats? (may be combined with anti-fatigue mat)				
Do the floors have anti-fatigue mats? (may be combined with anti-slip mat)				
Do walk-in refrigerators and freezers have a panic bar, or other way to exit from inside?				
Is there room to walk in the kitchen without interfering with other workers?				
Are there separate and labeled in/out doors to/from kitchen?				
Are stepladders or step stools readily available for use? (for reaching items stored higher up)				
Are cash registers closed when not in use?				
Are panic buttons available? (e.g. cash register/reception, heavily trafficked public places)				
Are protective measures in place for hot oil exposures, grease fires, and steam from pots? (e.g. K-rated fire extinguisher)				
Is there a workplace violence prevention program in place, or incorporated into an existing accident prevention program or employee handbook? (e.g. robbery training, difficult customer encounters)				