

# » LOSS CONTROL INSIDER

Lowering risk, focused on the bottom line.



## Restaurant Safety

Name of inspector (please print): \_\_\_\_\_

I have personally inspected the below items. Those marked as "Correction(s) Necessary" have been or will be corrected by the dates shown: \_\_\_\_\_

Inspector signature: \_\_\_\_\_

Hazardous Condition	Acceptable	Correction(s) Necessary
New hires are trained in hazards and safe work practices of their jobs.		
Emergency latches on coolers and freezers are in good working condition.		
<b>Fall Protection</b>		
Anti-skid mats are near all ice machines and dishwasher areas.		
Caution signs used during/after mopping.		
The following floors are free of water, grease, debris and other fall hazards:		
» Ice machine		
» Mop stall and sink areas		
» Grill/fryer		
» Back kitchen area		
» Front counter area		
» Lobby and tiled areas		
» Beverage bar area		
» Restrooms		
Aisles free of boxes/cartons.		
Kitchen floor is degreased to remove build-up.		
Tray stands/service carts are in good condition and not obstructing foot traffic.		
The following exterior areas are clean and in good condition:		
» Parking lot stops and blocks (e.g., lights, well-marked traffic patterns, and no cracks and potholes)		
» Sidewalks, curbs and ramps		
» Trash containers		
<b>Back Injury</b>		
Heavy objects in dry storage areas, freezers and coolers are stored on shelves between shoulder and hip level.		
Fryer oil is transferred to outside grease containers with transport equipment.		
Employees request help in transporting heavy garbage to trash containers, as well as lifting and transporting kegs.		

Hazardous Condition	Acceptable	Correction(s) Necessary
<b>Cuts</b>		
Food-slicer guards are in place.		
Sharpened knives are safely stored when not in use.		
Chipped, broken and cracked glass is discarded in a designated broken glass container.		
Food processors, mixers and slicers are disconnected during cleaning.		
Food cart casters and wheels are in good working order.		
<b>Fire</b>		
New hires are instructed on how to activate cooking hood fire extinguishing system.		
Spray nozzles cover all cooking equipment.		
Service inspection tags are present on hood and extinguishing system.		
Hood exhaust fan is properly operating.		
Hood, filters and nozzles are clean and free of grease build-up.		
Fusible links (located behind hood filters), which automatically activate the extinguishing system, are replaced annually.		
New hires are informed of the location of all fire extinguishers.		
Fire extinguishers are mounted on walls and serviced annually.		
High-limit switch on the deep-fat fryer is operational.		
Employees are instructed to shut off gas prior to draining grease.		
<b>Sanitation</b>		
Ice machines are sanitized on a frequent schedule.		
Refrigerated food containers are date-labeled.		
Lights over food preparation areas are shielded against breakage.		
Monthly pest control services are administered.		
The following areas are free of food spills, dirt and grease build-up:		
» Floors		
» Walls		
» Cooking equipment		
» Shelves		
» Cabinet surfaces		
Employees trained on the following safe food-handling practices:		
» Food temperature danger zones		
» Food storage and safe thawing practices		
» Contamination and reusing prepared foods		
» Using and storing wiping cloths		
» Cleaning and sanitizing		
Signs are posted reminding staff to wash their hands		

For more information about American Family's Loss Control Services, visit [www.amfam.com](http://www.amfam.com)

**DISCLAIMER**

The recommendations printed here follow generally accepted safety standards. Compliance with these recommendations does not guarantee that you will be in conformance with any building code, or federal, state or local regulations regarding safety or fire. Compliance does not ensure the absolute safety of you, your operations or place of business.