



Restaurant Safety Checklist

Loss Control Bulletin

General Safety	YES	NO	COMMENTS
Are emergency phone numbers posted prominently?			
Are properly stocked first aid kits accessible to employees?			
Is slip resistant footwear required and worn by all restaurant employees?			
Are employee washroom and restroom facilities kept clean and provided with sanitation supplies?			
Are hand washing requirement signs posted prominently in employee rest rooms and at the employee wash area in the kitchen?			
Are facilities kept free of rodents and insects?			
Is pest control performed by a licensed pest control company?			
Are food waste materials removed frequently and stored in leak proof and rodent proof containers?			
Are plumbing and waste discharge facilities maintained in good operating condition?			
Fire Hazards			
Are fire extinguishers selected and provided for the types of materials in areas where they are to be used? Class A Ordinary combustible material fires. Class B Flammable liquid, gas or grease fires. Class C Energized-electrical equipment fires.			
Are extinguishers accessible and free from obstructions?			
Are all extinguishers serviced, maintained and tagged at intervals not to exceed one year? Are all extinguishers fully charged and in designated places?			
Are all spills of combustible liquids cleaned up promptly?			
Are cooking surfaces cleaned daily?			
Are automatic fire extinguishing systems serviced at least annually?			
Are emergency gas shut-off valves easily accessible and away from the immediate area of the cooking equipment?			
Have all employees received training on how to use fire extinguishers?			
Electrical Equipment Safety			
Is all equipment with moving parts, required to be de-energized or disengaged and locked- out during cleaning, servicing, or adjusting?			
Are all employees required to report as soon as practicable any obvious hazard to life or property observed in connection with electrical equipment or lines?			

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Are electrical appliances such as vacuum cleaners, polishers, and vending machines grounded?			
Do extension cords being used have a grounding conductor?			
Is exposed wiring and cords with frayed or deteriorated insulation repaired or replaced promptly?			
Are flexible cords and cables free of splices or taps?			
In wet or damp locations, are electrical tools and equipment appropriate for the use or location or otherwise protected?			
Are all electrical switches and circuit breakers labeled to indicate their use or equipment served?			
Are all energized parts of electrical circuits and equipment guarded against accidental contact by approved cabinets or enclosures?			
Is sufficient access and working space provided and maintained for all electrically powered equipment to permit ready and safe operations and maintenance?			
Are electrical enclosures such as switches, receptacles, and junction boxes, provided with tight fitting covers or plates?			
Is each motor disconnecting switch or circuit breaker located within sight and reach of the person operating equipment or appliance?			
Aisles Stairs & Passageways			
Are all exits clearly indicated with illuminated exit signs?			
Are directions to exits clearly indicated with appropriate signs?			
Are doors, passageways, or stairways that do not lead to an exit clearly marked as <input type="checkbox"/> Not an Exit <input type="checkbox"/> ?			
Are aisles and passageways including those leading to an exit kept clear?			
Are doors designed to serve as exits open in the direction of travel?			
Are exit doors kept unlocked or equipped with panic door opening hardware?			
Are cold storage rooms equipped with an emergency release mechanism operable from inside the room that will allow escape even when the door is			
Are doors that swing out both ways equipped with viewing ports?			
Are wet surfaces covered with non-slip materials?			
Are holes in the floor, sidewalk or other walking surface repaired properly, covered or otherwise made safe?			
Are materials or equipment stored in such a way that sharp projecting objects will not interfere with the walkway?			
Are standard stair rails or handrails on all stairways having four or more risers or along the perimeter of elevated areas that are 30 inches above the ground?			

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Clean up			
Are all worksites clean, sanitary, and orderly?			
Are spilled materials cleaned up immediately?			
Are floors kept clear of vegetable matter?			
Cooking			
Are knives maintained sharp at all times following a knife sharpening schedule?			
Are knives stored safely between use to minimize the possibility of cuts?			
Are the handles of pots and pans used during the cooking process positioned to reduce the likelihood of an employee knocking it off the cooking surface?			
If alcohol is used in cooking, have employees received proper training in this activity to prevent excessive flaming?			
Is the oil or grease used in deep fat fryers allowed to cool prior to being removed from the fryer?			
Are steps on stairs and stairways designed or provided with a surface that renders them slip resistant?			
Is a permanent means of access and egress provided to elevated storage and work surfaces?			

The guidelines provided in this bulletin are only intended to provide an overview of some of the more important steps that can be taken by management to establish a safe workplace. The guidelines are not considered exhaustive of all measures and controls that can be implemented by management to address all potential loss or injury producing causes. Ultimately it is the responsibility of management to take the necessary steps to provide for employee and customer safety. It is not intended as an offer to write insurance for such conditions or exposures. The liability of Republic Indemnity Company of America and its affiliated insurers is limited to the terms, limits and conditions of the insurance policies underwritten by any of them. © 2022 Republic Indemnity of America, 4500 Park Granada, Suite 300, Calabasas, CA 91302