

Jackson County School District Manager Safety Checklist

SCHOOL MANAGER		DATE		
PREVENTING SLIPS, TRIPS A	ND FALLS	YES	NO	DOES NOT
Any dropped food, spilled	d liquids or grease is cleaned up immediately.			
All employees wear properly fitted, slip-resistant shoe or shoe cover and proper uniform.				
Entire floor is thoroughly cleaned each day with degreasing agent and "wet floor" signs are used when necessary.				
 All passageways are free of carts, boxes, trash cans, mop buckets, cords and other obstacles. 				
Walk-In Freezer and cooler floors are free from ice/condensation buildup and do not present a danger of causing slips or falls.				
6. Oven doors are closed immediately after inserting or removing food.				
7. Proper equipment is used for reaching upper shelves.				
8. No running or horseplay	in preparation area.			
PREVENTING CUTS				
 Knives are kept sharp an stored correctly. 	d are cleaned immediately after using and then			
2. Cut-resistant gloves are worn when using and cleaning slicers.				
3. Safety Guards are utilized on equipment.				
PREVENTING BURNS				
 Safety procedures are fo including wearing oven mitts 	llowed when removing heavy pans from hot ovens, s or using pot holders.			
Safety procedures are fo machines, fryers and ranges	llowed when working with steamers, dish			
Instructions are carefully chemicals are never mixed t	followed when using cleaning agents, and cogether.			
PREVENTING BACK INJURIES	3			
1. Proper procedures are fo	ollowed for lifting heavy objects.			
2. Dollies or carts are used	when needed.			
3. Heavy or bulky objects a	re not stored on top shelves.			
Recommendations or Commer	nts:			