

## Safety Survey

### Grossmont-Cuyamaca Community College District

Grossmont  Cuyamaca

Campus Location:

Date:

Surveyor:

Contact Person:

### Culinary

|   |  | Acceptable |    |     | Details/Comments | If "No," Abatement |      |           |
|---|--|------------|----|-----|------------------|--------------------|------|-----------|
|   |  | Yes        | No | N/A |                  | Who                | When | Completed |
| <b>Housekeeping</b>   |  |            |    |     |                  |                    |      |           |
| a.  | Are floors kept free of slip, trip, and fall hazards?  |            |    |     |                  |                    |      |           |
| b.  | Are kitchen tools, equipment, fixtures, floors, and working surfaces kept in a clean and sanitary condition?   |            |    |     |                  |                    |      |           |
| <b>Tools and Equipment</b>  |  |            |    |     |                  |                    |      |           |
| c.  | Are machines such as slicers and mixers equipped with guards?  |            |    |     |                  |                    |      |           |
| d.  | Are knives properly stored in racks, blocks, and/or sheathes?  |            |    |     |                  |                    |      |           |
| <b>Sanitation</b>   |  |            |    |     |                  |                    |      |           |
| e.  | Do kitchen personnel wear hairnets and sanitary gloves when preparing, handling, and serving food?             |            |    |     |                  |                    |      |           |
| f.  | Are food storage areas and chemical storage areas segregated, and is food stored off of the floor?             |            |    |     |                  |                    |      |           |
| g.  | Are hood filters cleaned on a regular basis to keep them working efficiently?                                  |            |    |     |                  |                    |      |           |
| <b>Personal Protective Equipment;<br/>Emergency Response and Preparedness</b> |  |            |    |     |                  |                    |      |           |
| h.  | Are automatic fire suppression systems properly installed and maintained, and are pull actuators unobstructed? |            |    |     |                  |                    |      |           |
| i.  | Is non-slip footwear worn when in the Kitchen?   |            |    |     |                  |                    |      |           |
| j.  | Are cut resistant gloves worn when prepping food?  |            |    |     |                  |                    |      |           |
| <b>Culinary - Other</b>   |  |            |    |     |                  |                    |      |           |
| k.  | Are other culinary conditions free of apparent hazards or concerns?  |            |    |     |                  |                    |      |           |

