Distribution: Supervisor/Department Head Employee and Labor Relations

| | Safet | ty Surv | vey | | | | | | |
|------|----------------------------------------------------------------------|------------|--------|--------|------------------|--------------------|------|-----------|--|
| | Grossmont-Cuyamaca (| Comm | nunity | Colleg | ge District | | | | |
| Gros | smont Cuyamaca | | | | | | | | |
| Cam | pus Location: | | | | | | | | |
| Date | : | | | | | | | | |
| Surv | eyor: | | | | | | | | |
| Cont | act Person: | | | | | | | | |
| | Kit | tchens | 5 | | | | | | |
| | | Acceptable | | | | If "No," Abatement | | | |
| | | Yes | No | N/A | Details/Comments | Who | When | Completed | |
| | Housekeeping | 1 | , | 1 | | • | , | ' | |
| a. | Are floors clear and free of trip/slip hazards? Is obsolete material | | | | | | | | |
| | regularly removed to prevent excess accumulation? | | | | | | | | |
| b. | Are all building exits unobstructed? | | | | | | | | |
| | Sanitation | | | | | | | | |
| c. | Are kitchen tools, equipment, fixtures, floors and working surfaces | | | | | | | | |
| | maintained in a clean and sanitary condition? | | | | | | | | |
| d. | Are kitchen areas free of insects and vermin? | | | | | | | | |
| e. | Are food and chemicals stored in separate storage areas? Is food | | | | | | | | |
| | stored off the floor? | | | | | | | | |
| f. | Do kitchen employees wear hairnets and vinyl gloves when | | | | | | | | |
| | preparing, handling and serving food? | | | | | | | | |
| | Tools, Equipment and Machinery | 1 | 1 | ı | | • | 1 | , | |
| g. | Are knives properly stored in racks, blocks and/or sheaths? | | | | | | | | |
| h. | Are compressed gas cylinders secured? | | | | | | | | |
| i. | Are slicers and mixers equipped with guards? | | | | | | | | |
| j. | Are walk-in coolers and freezers equipped with emergency door | | | | | | | | |
| | releases that open from the inside? | | | | | | | | |
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| | | Acceptable | | | | If "No," Abatement | | |
|----|---------------------------------------------------------------------|------------|----|----------|------------------|--------------------|------|-----------|
| | | Yes | No | N/A | Details/Comments | Who | When | Completed |
| | Fire Protection and Emergency Response | | | | | | | |
| k. | Are hoods and filters cleaned on a regular basis to prevent cooking | | | | | | | |
| | residue build-up? | | | | | | | |
| I. | Is the Ansul system services every 6 months; are the pull stations | | | | | | | |
| | unobstructed? | | | | | | | |
| m. | Are gas shutoff valves identified and unobstructed and are | | | | | | | |
| | personnel familiar with shutoff locations and procedures? | | | | | | | |
| n. | Are cut-resistant gloves worn whenever using a knife to prevent | | | | | | | |
| | Kitchen - Other | | ı. | 1 | 1 | 1 | | |
| 0. | Are kitchen areas otherwise free of hazards or other concerns? | | | | | | | |
| | Comments | | T | _ | T | | | |
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