Emergency, Fire & Safety Preparedness Checklist

Cloud Kitchens & Delivery Brands

CRITICAL ELECTRICAL & GAS SAFETY
All electrical panels and wiring are properly insulated and labeled. Properly Insulated Minor Issues Hazardous Condition
Circuit breakers (MCBs/RCCBs) tested monthly for functionality. Tested & Working Tested Sometimes Not Tested
No overloading of sockets or use of multiple extension boards. No Overloading Occasional Overload Frequent Overload
LPG or PNG pipelines inspected daily for leaks or corrosion. No Leaks Minor Leak Observed Leak Detected
LPG/PNG cylinders stored upright in ventilated area with chain support. Stored Safely Partially Safe Unsafe Storage
Gas leak detectors and alarms functional and tested monthly. Functional & Tested Tested Sometimes Not Working
Gas supply shut-off valves easily accessible and labeled.

Not Accessible

Partially Accessible

Accessible & Labeled

Earth resistance values checked annually (<1 ohm). Within Limit Slightly High **Not Compliant** All electrical appliances switched off after use or during non-operational hours. Always Switched Off Sometimes Left On Frequently Left On No water spillage or wet surfaces near electrical sockets. Dry & Safe Occasionally Wet Wet & Unsafe **DOCUMENTATION & RECORDKEEPING** All fire, safety, and medical certificates stored systematically. **Well Organized Partially Organized Not Organized** Emergency preparedness file includes plans, contacts & drill reports. Complete File **Partially Complete Not Available** FIRE & EVACUATION DRILLS Fire evacuation plan displayed at entry and key work zones. **Displayed Clearly** Displayed But Faded **Not Displayed** Mock fire and evacuation drills conducted quarterly. **Conducted Regularly Conducted Sometimes Not Conducted** Emergency assembly point marked and kept clear. **Partially Marked Clearly Marked Not Marked**

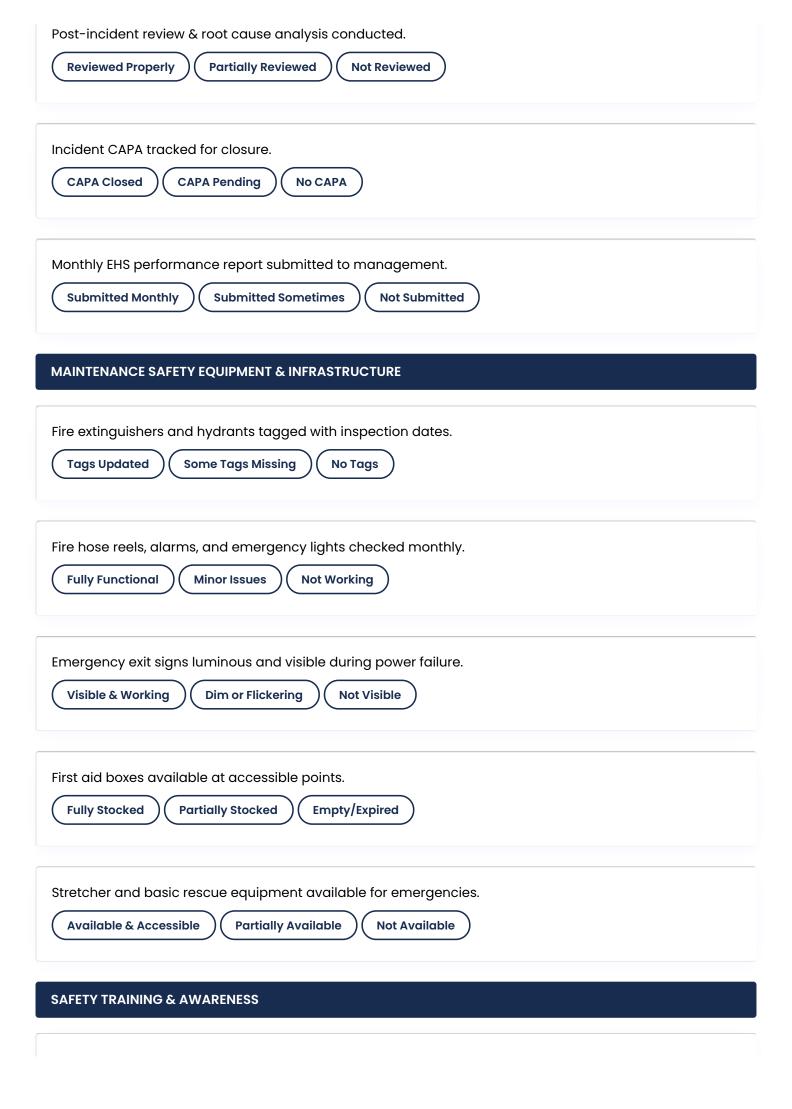
Emergency contact numbers displayed prominently. **Displayed Properly Incomplete Display Not Displayed** Fire wardens and first responders identified and trained. Trained & Active **Partially Trained Not Trained** FIRST AID & MEDICAL PREPAREDNESS Trained first aiders available every shift. **Available Every Shift Available Sometimes Not Available** All first aid materials within expiry & replenished regularly. All Valid Some Expired **Mostly Expired** Staff trained on basic first aid and CPR techniques. **Partially Trained Fully Trained Not Trained** Emergency medical tie-up with nearby hospital/clinic. Tie-Up Available **Partially Available** No Tie-Up Injury/accident logbook maintained for all incidents. **Well Maintained Some Entries Missing Not Maintained INCIDENT REPORTING & INVESTIGATION**

All accidents and near-miss incidents reported immediately.

Reported Immediately

Reported Late

Not Reported



Fire safety & emergency handling training conducted for all employees. **Partially Completed Training Completed Not Conducted** Gas safety awareness & emergency cut-off explained to kitchen staff. **Communicated Clearly Partially Communicated Not Communicated** Emergency simulation drills annually (fire, spill, power failure). Completed **Partially Completed Not Done** Visitors and contractors briefed on emergency safety procedures. **Briefed Always Briefed Sometimes Not Briefed SUPER CRITICAL FIRE SAFETY & CONTROL SYSTEMS** Fire extinguishers of appropriate type (CO₂, DCP, Foam) are available at key points. Available & Proper **Partially Available Not Available** Fire extinguishers are serviced and refilled as per schedule. Serviced On Time **Serviced Late Not Serviced** Fire alarm and smoke detection systems are functional. **Functional Occasional Faults Not Functional** Automatic fire suppression systems installed near fryers and cooking ranges. **Fully Functional Partially Functional Not Functional** Fire exits are accessible, clearly marked, and illuminated. Clear & Accessible **Partially Blocked Blocked**

