## Manufacturing Food Safety Inspection Checklist

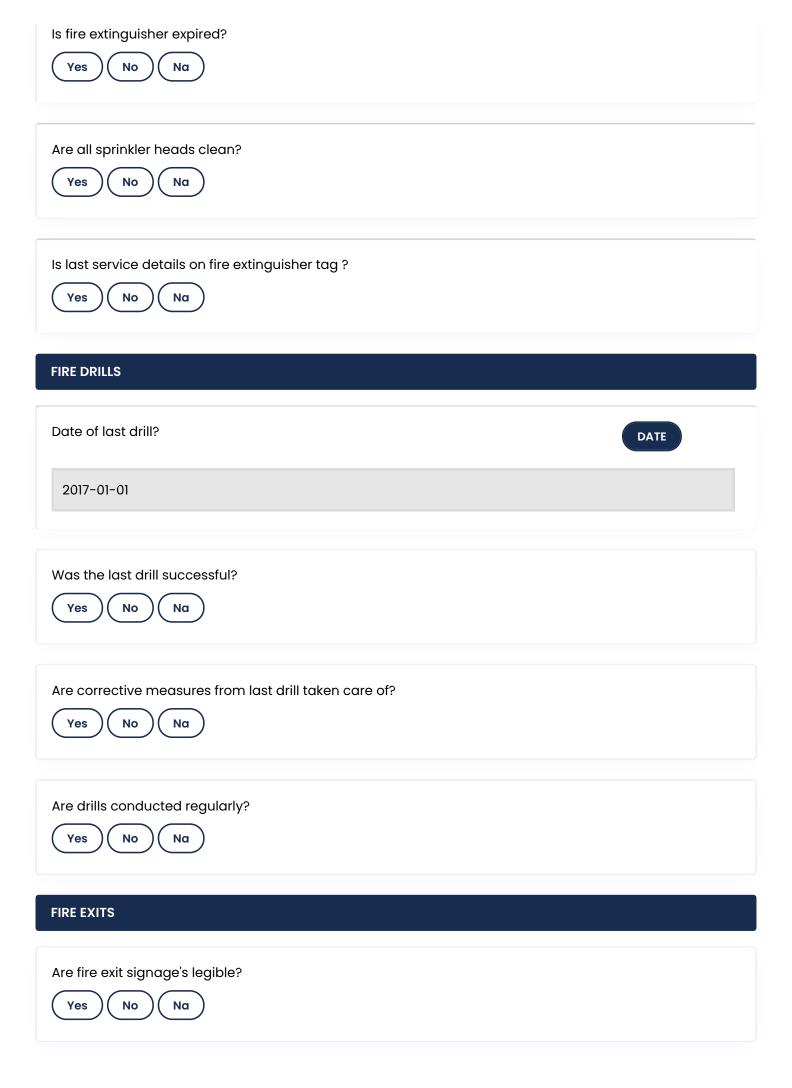
Manufacturing

## **ELECTRICAL** Are any electrical cables frayed? No Na Are any electrical cables free on ground? Na Yes No Are there any electrical parts damaged? Yes No Are there safety switches in all circuits? No Yes Na **FIRE ALARM** Is fire alarm tested regularly? Yes No Na Is fire alarm serviced regularly? Na Yes No Is path to fire alarm obstruction free?

Yes

No

## FIRE CONTROL EQUIPMENT Are fire extinguishers serviced regularly? Yes No Na Is fire extinguisher servicing documented? Yes No Na Is there a location match between fire extinguishers on map and in reality? No Yes Na Is path to fire extinguisher obstruction free? Yes No Na Is fire extinguisher damage free? Yes No Na Are there materials piled up to obstruct sprinkler? Yes No Na Is fire extinguisher filled? Yes No Na Are all sprinklers free of obstruction? No



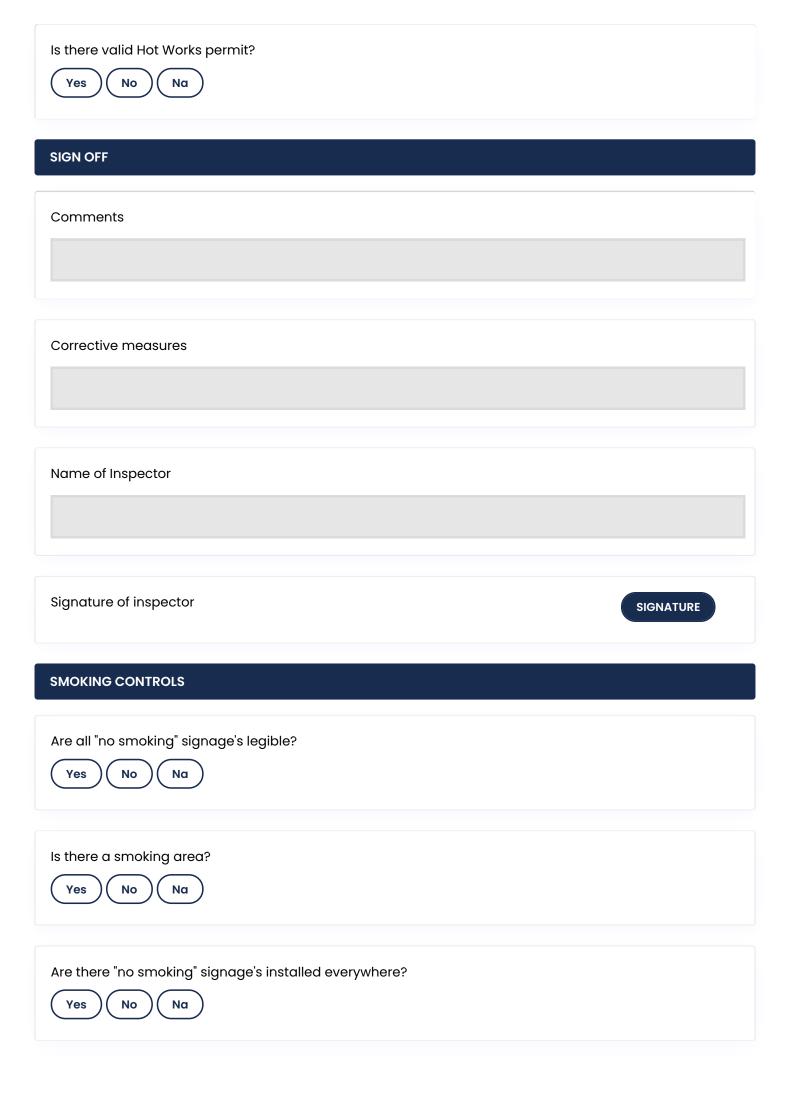
Is there proper labeling for fire exits?  Yes No Na
Are fire exit signage's illuminated?  Yes No Na
Are fire exits obstruction free?  Yes No Na
Are fire exit doors auto closed?  Yes No Na
Is a premises map with exit route map and fire protection equipment location available?  Yes No Na
Is a premises map with exit route map and fire protection equipment location displayed?  Yes No Na
At induction of new employees are they taken through the procedure of Fire safety?
GENERAL
Location

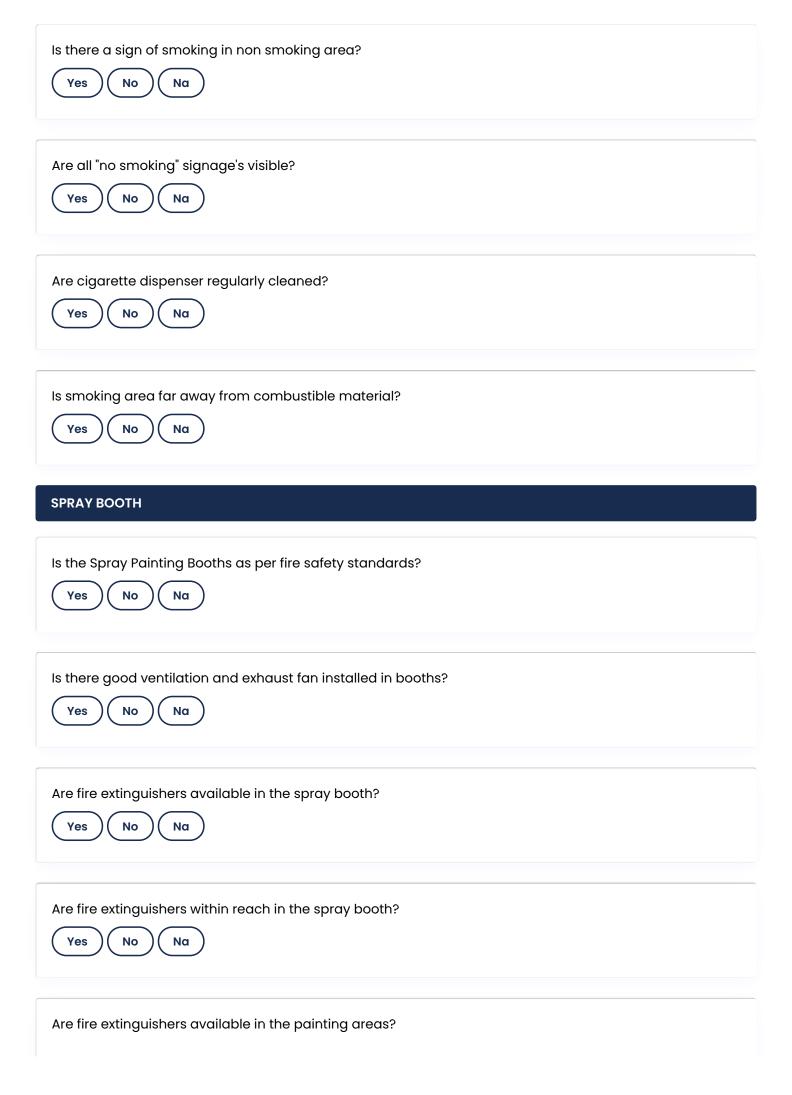
Unit name
Date and time
HAZARDOUS MATERIALS
Is chemicals and hazardous materials stored as per the fire safety standards?  Yes No Na
Do chemicals and hazardous material storage area have a secured access system?  Yes No Na
Is there exhaust fan at the storage of chemicals and hazardous materials?  Yes No Na
Are only trained employees allowed to handle chemicals and hazardous materials?  Yes No Na
Is there good ventilation when chemicals and hazardous materials are used?  Yes No Na
HOT WORKS
Is regular Hot Works inspection done?

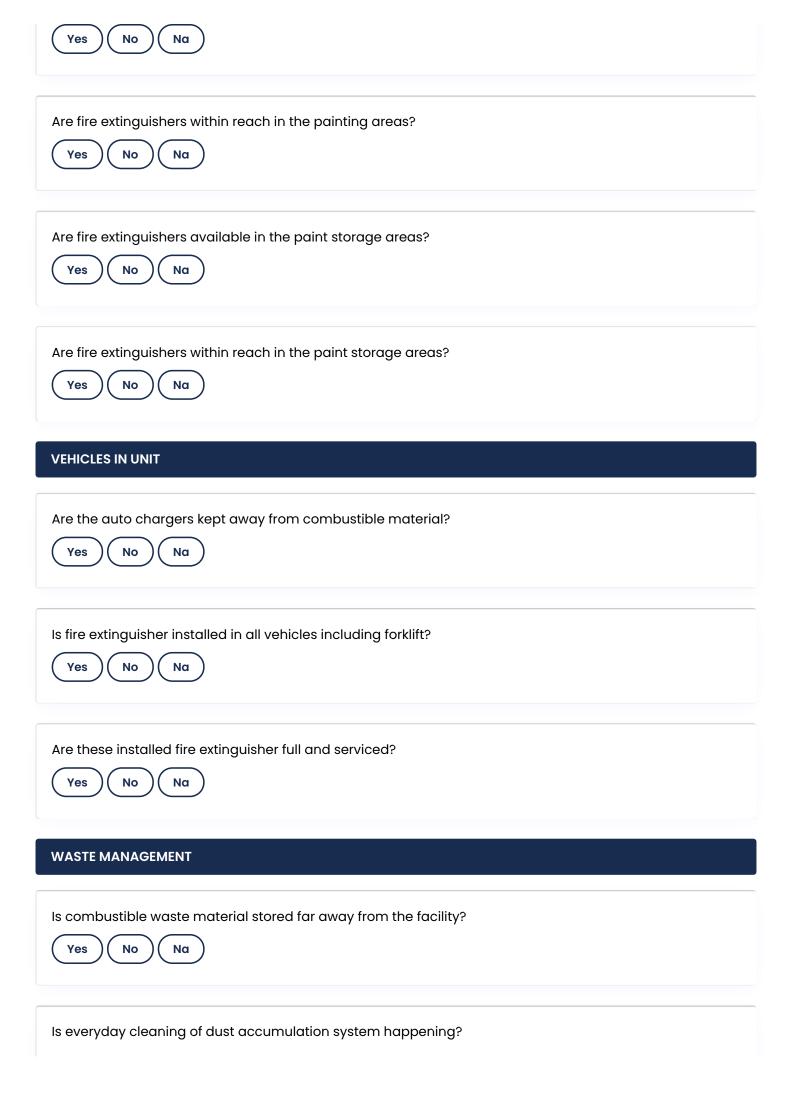
No

Na

Yes







Yes No Na