

Name of Person Conducting Safety Audit	
Date of Safety Audit	

Ag Power, Structural & Technical Systems Laboratory/Facility		Comments
General Work Space		
1. Laboratory appearance neat and orderly.		
2. Aisles, passageways, and corridors free of obstructions and properly indicated.		
3. Floors free of obstructions.		
4. Walking and Work zones properly marked on floors in facility.		
5. Non-skid surfaces or mats provided at stationary tools if smooth floors.		
6. Walls and storage areas clear of objects that might fall.		
7. Stored wood and metal stacked safely and solidly.		
8. Scrap wood and metal stored neatly in proper bins.		
9. Fixed stairs provided to overhead storage rooms.		
10. All gears, moving belts, chains and shafts, etc. are protected by permanent guards.		
11. All ventilating fans are properly shielded.		
12. Washing facilities are provided and properly maintained.		
Means of Egress		
13. Laboratory has at least two exits.		
14. Exit signs visible and directional exit signs provided if necessary.		
Fire Protection		
15. Fire extinguisher locations properly marked.		
16. Wool fire blanket(s) readily available.		
17. Safety cans used for flammable or combustible liquids.		
18. Fire resistant cabinet used to store flammable liquids.		
19. Any room with flammable liquids has proper ventilation.		
Medical and First Aid		
20. First aid supplies readily available.		

Personal Protective Equipment		
21. Safety test administered to each student before access to the laboratory is granted and a copy of the test is retained on file.		
22. Eye protection is readily available for students.		
23. Eye protection cabinet is in place.		
24. Emergency shower easily accessible and functional.		
25. Eye wash station easily accessible and functional.		
26. Safety signs are displayed throughout the shop.		
27. Leather gloves, aprons, and helmets are provided for welding area.		
Tools		
28. Informational safety rules provided for each power tool.		
29. Stationary power tools anchored to table or work area.		
30. Stationary tools arranged so that individuals are protected from hazards of other machines.		
31. All saws and grinders equipped with guards that are in place and functional.		
32. Tools kept sharp, clean, and in good working order.		
33. Portable power tools and equipment properly and securely stored when not in use.		
Metal Working Area		
34. Arc welder, cables, electrode holders, and ground clamps in good state of repair.		
35. Welding area floor dry and free of combustible materials.		
36. Fire resistant curtains or shields used around welding areas or booths.		
37. Local source ventilation in place and functional for welding area.		
38. Protective caps in place on all cylinders designed to accept a cap except when cylinders are connected for use.		

39. Fuel gas cylinders and oxygen cylinders being stored are separated at least 20 ft. or a 5 ft. high wall of ½ hour heat barrier.		
40. Compressed gas cylinders chained or secured in an upright position.		
Electrical		
41. Electrical cabinets and power room accessible (and not blocked from use) only to authorized personnel.		
42. Electrical receptables, junction boxes, and switch boxes properly covered. All receptacles are to be in good working order.		
43. Stationary power tools and equipment properly grounded.		
44. Extension cords and portable power tools properly grounded or double insulated. Cords of 3 wire grounding type.		
45. All light switches are in good working order.		
Storage Rooms		
46. Storage rooms are clean, organized, and all tools are easily accessible.		

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Agribusiness Systems Laboratory/Facility		Comments
General Work Space		
1. Work stations appear neat and orderly.		
2. Computers free of dust and other debris.		
3. Aisles, passageways, and corridors free of obstruction.		
4. Floors free of obstruction.		
5. All cords properly stored in trays or zip-tied.		
6. Electrical outlets free of obstruction, including backpacks and other student personal items.		
7. Walls and storage areas clear of objects that might fall.		
8. Proper lighting in all work areas.		
Means of Egress		
9. Laboratory has at least two exits.		
10. Exit signs visible and directional exit signs provided if necessary.		

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Animal Systems Laboratory/Facility		Comments
General Work Space		
1. Lab/Facility appearance is neat and orderly.		
2. Walking surfaces in work areas and passageways kept clear of manure, mud, and spilled feed.		
3. Animal medications kept in a secure area stored in the original containers.		
4. Ventilation fans and vents in good working condition.		
5. Any chemicals, fly sprays, disinfectants, or medications kept in their original containers and stored out of the reach of children.		
6. All electrical outlets in animal handling area properly covered, protected from moisture, and equipped with ground fault circuit interrupters (GFCIs).		
7. Heat lamps for farrowing and brooding well secured and placed at least two feet from combustible materials.		
8. All pens, gates, chutes, head gates, animal confinement equipment, and fences are in good working conditions.		
9. Animal working pens free from sharp projections such as nails and metal objects that might endanger animals or workers.		
10. Feeding, grinding, and materials handling equipment properly shielded and all shields in place when used.		
Means of Egress		
11. There are at least two exits from each area used for working livestock.		
12. Exit signs visible and directional exit signs provided if necessary.		
Fire Protection		
13. Fire extinguisher locations properly marked.		
Medical and First Aid		
14. First aid supplies readily available.		
Personal Protective Equipment		

15. Safety test administered to each student before access to the laboratory is granted and a copy of the test is retained on file.		
16. Eye protection is readily available for students.		
17. Safety signs are displayed throughout the lab/facility.		
Storage Rooms		
18. Storage Rooms are clean, organized, and all supplies are easily accessible.		

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Food Products & Processing Systems Laboratory/Facility		Comments
General Work Space		
1. Laboratory appearance neat and orderly.		
2. Aisles, passageways, and corridors free of obstruction and properly indicated.		
3. Floors free of obstructions.		
4. Walking and work areas are clear.		
5. Walls and storage areas clear of objects that might fall.		
6. Proper lighting in all work areas.		
7. Washing facilities are provided and properly maintained.		
8. Food contact surfaces shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.		
9. Materials for indoor floor, wall, and ceiling surfaces are smooth, durable, and easily cleanable.		
10. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. All must be kept in their original containers (or properly labeled container) clearly labeled, and stored out of reach of children (preferably in a locked storage area with waterproof shelving).		
11. Commercial exhaust ventilation hood system must be in place in commercial kitchen area and be in accordance with code.		
12. Exhaust ventilation hood systems in food preparation areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.		

13. Hot water must reach sufficient temperatures required for washing, rinsing, and sanitizing.		
14. A handwashing sink shall be equipped to provide water at a temperature of at least 38 degree Celsius (100 degrees Fahrenheit).		
15. Water heater must be compatible with commercial dishwasher and be able to reach sanitizing temperature.		
16. Floor-mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a 15 centimeter (6 inch) clearance between the floor and the equipment for proper cleaning.		
17. The premises shall be maintained free of insects, rodents, and other pests.		
18. All equipment and appliances should be in good working condition.		
19. Knives, scissors, and other sharp equipment should be secured in a locked cabinet or storage area.		
20. There are no signs of mildew or mold on ceilings, counters, or cabinets.		
21. Kitchen space must be handicap accessible.		
22. Floors, cabinets, ceilings, and counters are safe from hazards like falling items, broken doors.		
Fire Protection		
23. Fire extinguisher locations properly marked.		
Medical and First Aid		
24. First aid supplies readily available.		
Electrical		
25. All light switches are in good working order.		
26. Electrical receptacles, junction boxes, and switch boxes properly covered. All receptacles are to be in good working order.		
27. Stationary appliances and equipment properly grounded.		
Storage Rooms		
28. Storage rooms are clean, organized, and all tools are easily accessible.		

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Natural Resources Systems Laboratory/Facility		Comments
General Work Space		
1. Any chemicals kept in their original containers and stored out of the reach of children.		
Fire Protection		
2. Fire extinguishers on hand during lab activities involving potential for fire.		
Medical and First Aid		
3. First aid supplies readily available.		
Personal Protective Equipment		
4. Safety test administered to each student before access to the laboratory (indoor or outdoor) is granted and a copy of the test is retained on file.		
5. Eye protection is readily available for students when needed.		
6. Hard hats readily available for students when needed.		
7. Life jackets readily available for students when needed.		
Storage Rooms		
8. Storage Rooms are clean, organized, and all supplies are easily accessible.		

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Plant Systems Laboratory/Facility		Comments
General Work Space		
1. Lab/Facility appearance is neat and orderly.		
2. Walking surfaces are non-skid (not slippery) in work areas and passageways kept clear of trip hazards such as water hoses and electrical cords.		
3. Compressed gas cylinders are properly stored (restrained).		
4. Ventilation fans and vents in good working condition and moving parts are properly guarded.		
5. Any chemicals, pesticides, and herbicides are kept in their original containers (or properly labeled container) clearly labeled, and stored out of reach of children (preferably in a locked storage area with waterproof shelving).		
6. Pesticide application logs are kept and easily accessible.		
7. All electrical outlets are properly covered, protected from moisture, and equipped with ground fault circuit interrupters (GCFIs).		
8. Heat lamps well secured and placed at least two feet from combustible materials.		
9. Shade cloth is fire resistant and three feet from all combustible sources (fan motors, heaters, etc.).		
10. MSDS sheets are readily available for any chemical/pesticide/herbicide used in the lab facility.		
Means of Egress		
11. Exit signs visible and directional exit signs provided if necessary.		
Fire Protection		
12. Fire extinguisher locations properly marked.		
Medical and First Aid		
13. First aid supplies readily available.		

Personal Protective Equipment		
14. Safety test administered to each student before access to the laboratory is granted and a copy of the test is retained on file.		
15. Eye protection is readily available for students.		
16. Safety signs are displayed throughout the lab/facility.		
17. Emergency shower and eye wash station are easily accessible and functional.		
Storage Rooms		
18. Storage Rooms are clean, organized, and all supplies are easily accessible.		