

Name of Person Conducting Safety Audit	
Date of Safety Audit	

Clothing and Housing Design Laboratory/Facility (Includes both kitchen space and sewing/housing space)	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 areas are clear	
5. Walls and storage areas clear of objects that might fall.	
6. Proper lighting in all work areas.	
7. Sewing machine parts, accessories, and sewing supplies stored neatly in proper bins.	
8. All cords properly run behind the sewing machines/embroidery machines or other sewing/housing machines and are not in traffic flow.	
9. Electrical outlets free of obstruction, including backpacks and other student personal items.	
10. Laundry facilities are provided and properly maintained.	
11. Food Contact surfaces shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections	
12. 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).	

13. Exhaust ventilation hood system must be in place and sufficient to sustain the appliances in the facility		
14. Hot water must reach sufficient temperatures required for washing, rinsing, and sanitizing		
15. The PREMISES shall be maintained free of insects, rodents, and other pests.		
16. All equipment and appliances should be in good working condition.		
17. Knives, Scissors and other sharp equipment should be secured in a locked cabinet or storage area.		
18. There are no signs of mildew or mold on ceilings, counters, under sink or cabinets.		
19. There must be at least one handicap accessible kitchen.		
20. Floors, cabinets, ceilings, and counters are safe from hazards like falling items, broken doors		
Medical and First Aid		
21. First aid supplies readily available.		
Electrical		
22. All light switches are in good working order.		
23. Electrical receptables, junction boxes, and switch boxes properly covered. All receptacles are to be in good working order.		
24. Stationary appliances and equipment properly grounded.		
Storage Rooms		
25. Storage rooms are clean, organized, and all tools are easily accessible.		

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Human and Social Services (Includes both kitchen space and sewing/housing space)		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 areas are clear		
5. Walls and storage areas clear of objects that might fall.		
6. Proper lighting in all work areas.		
7. Sewing machine parts, accessories, and sewing supplies stored neatly in proper bins.		
8. All cords properly run behind the sewing machines/embroidery machines or other sewing/housing machines and are not in traffic flow.		
9. Electrical outlets free of obstruction, including backpacks and other student personal items.		
10. Laundry facilities are provided and properly maintained.		
11. Food Contact surfaces shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections		
12. 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).		
13. Exhaust ventilation hood system must be in place and sufficient to sustain the appliances in the facility		

14. Hot water must reach sufficient temperatures required for washing, rinsing, and sanitizing		
15. The PREMISES shall be maintained free of insects, rodents, and other pests.		
16. All equipment and appliances should be in good working condition.		
17. Knives, Scissors and other sharp equipment should be secured in a locked cabinet or storage area.		
18. There are no signs of mildew or mold on ceilings, counters, under sink, or cabinets.		
19. There must be at least one handicap accessible kitchen.		
20. Floors, cabinets, ceilings, and counters are safe from hazards like falling items, broken doors		
Medical and First Aid		
21. First aid supplies readily available.		
Electrical		
22. All light switches are in good working order.		
23. Electrical receptables, junction boxes, and switch boxes properly covered. All receptacles are to be in good working order.		
24. Stationary appliances and equipment properly grounded.		
Storage Rooms		
25. Storage rooms are clean, organized, and all tools are easily accessible.		

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Nutrition Sciences and Dietetics Laboratory/Facility (Includes both kitchen space and sewing/housing space)		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 areas are clear		
5. Walls and storage areas clear of objects that might fall.		
6. Proper lighting in all work areas.		
7. Sewing machine parts, accessories, and sewing supplies stored neatly in proper bins.		
8. All cords properly run behind the sewing machines/embroidery machines or other sewing/housing machines and are not in traffic flow.		
9. Electrical outlets free of obstruction, including backpacks and other student personal items.		
10. Laundry facilities are provided and properly maintained.		
11. Food Contact surfaces shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections		
12. 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).		

13. Exhaust ventilation hood system must be in place and sufficient to sustain the appliances in the facility		
14. Hot water must reach sufficient temperatures required for washing, rinsing, and sanitizing		
15. The PREMISES shall be maintained free of insects, rodents, and other pests.		
16. All equipment and appliances should be in good working condition.		
17. Knives, Scissors and other sharp equipment should be secured in a locked cabinet or storage area.		
18. There are no signs of mildew or mold on ceilings, counters, under sink or cabinets.		
19. There must be at least one handicap accessible kitchen.		
20. Floors, cabinets, ceilings, and counters are safe from hazards like falling items, broken doors		
Medical and First Aid		
21. First aid supplies readily available.		
Electrical		
22. All light switches are in good working order.		
23. Electrical receptables, junction boxes, and switch boxes properly covered. All receptacles are to be in good working order.		
24. Stationary appliances and equipment properly grounded.		
Storage Rooms		
25. Storage rooms are clean, organized, and all tools are easily accessible.		

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Consumer Services Laboratory/Facility (Includes both kitchen space and sewing/housing space)		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 areas are clear		
5. Walls and storage areas clear of objects that might fall.		
6. Proper lighting in all work areas.		
7. Sewing machine parts, accessories, and sewing supplies stored neatly in proper bins.		
8. All cords properly run behind the sewing machines/embroidery machines or other sewing/housing machines and are not in traffic flow.		
9. Electrical outlets free of obstruction, including backpacks and other student personal items.		
10. Laundry facilities are provided and properly maintained.		
11. Food Contact surfaces shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections		
12. 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).		

13. Exhaust ventilation hood system must be in place and sufficient to sustain the appliances in the facility		
14. Hot water must reach sufficient temperatures required for washing, rinsing, and sanitizing		
15. The PREMISES shall be maintained free of insects, rodents, and other pests.		
16. All equipment and appliances should be in good working condition.		
17. Knives, Scissors and other sharp equipment should be secured in a locked cabinet or storage area.		
18. There are no signs of mildew or mold on ceilings, counters, under sink or cabinets.		
19. There must be at least one handicap accessible kitchen.		
20. Floors, cabinets, ceilings, and counters are safe from hazards like falling items, broken doors		
Medical and First Aid		
21. First aid supplies readily available.		
Electrical		
22. All light switches are in good working order.		
23. Electrical receptables, junction boxes, and switch boxes properly covered. All receptacles are to be in good working order.		
24. Stationary appliances and equipment properly grounded.		
Storage Rooms		
25. Storage rooms are clean, organized, and all tools are easily accessible.		

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Pre-Educator 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 areas are clear		
5. Walls and storage areas clear of objects that might fall.		
6. Proper lighting in all work areas.		
7. All equipment cords properly run behind the machines/equipment and are not in traffic flow.		
8. Electrical outlets free of obstruction, including backpacks and other student personal items.		
9. Laundry facilities are provided and properly maintained.		
10. All equipment should be in good working condition.		
Medical and First Aid		
11. First aid supplies readily available.		
Storage Rooms		
12. Storage rooms are clean, organized, and all tools are easily accessible.		

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Culinary Arts and Food Production Lab/Facility (includes commercial setting)		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 areas are clear		
5. Walls and storage areas clear of objects that might fall.		
6. Proper lighting in all work areas.		
7. Laundry 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°C (100°F)		
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 centimeters (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, under sink or cabinets.		
21. Kitchen space must be handicap accessible.		
22. Floors, cabinets, ceilings, and counters are safe from hazards like falling items, broken doors		
Medical and First Aid		
23. First aid supplies readily available.		
Electrical		
24. All light switches are in good working order.		
25. Electrical receptables, junction boxes, and switch boxes properly covered. All receptacles are to be in good working order.		
26. Stationary appliances and equipment properly grounded.		
Fire Protection		
27. Fire extinguisher locations properly marked.		
Storage Rooms		
28. Storage rooms are clean, organized, and all tools are easily accessible.		