

WHS Inspection Checklist - Food Technology Workspaces

Food Technology Workspaces should be inspected at least every three months and provide staff with an opportunity to quickly identify and resolve hazards that could result in injuries or illness. Most of the issues that are identified in these inspections can be easily resolved, without the need for a <u>formal WHS risk assessment</u>. Formal WHS risk assessments are conducted whenever it is not immediately obvious what hazards and risks are associated with working activities, including equipment and chemicals, and/or the solutions are unclear.

Some issues may be resolved by submitting a Properties and Facilities request via <u>Service Central</u> and other issues may be resolved by callaborating with Nominated Supervisors.

Inspection Details

Inspection Location:

INSPECTION TEAM

At least two members of staff should complete a WHS inspection by progressively working through the checklist and updating the Corrective Actions Plan, Appendix A, as outstanding issues are resolved.

Date: ___/__/

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Emergency Exits	Υ	N	Comments
Are exits/walkways/corridors clear of obstructions?			
Is there exit signage/lighting installed and visible?			
Are fire exits free of obstructions?			
Are all exit doors unlocked?			
Food Safety	Υ	N	Comments
Is a dedicated handwashing basin available and signed 'Hand Washing Only'?			
Is the 'How to Wash Hands Correctly' poster displayed?			
Are refrigerators storing food at the correct temperatures? Check that digital displays or internal thermometers are displaying 4°C or less.			
Are 'Store Food Correctly' posters displayed near refrigerators? These show the order (top to bottom) that food should be stored, by food type			
Are colour coded cutting boards available?			
Are 'Colour Coded Cutting Boards' signs displayed?			
Are 'Correct Cooking Temperatures' signs displayed? These show the correct cooking temperature by food type			
Are food thermometers available for checking the temperature of cooked food?			
Is the 'Food Preparation Area' sign displayed?			
Is appropriate sanitising equipment available for cleaning work surfaces?			
Chemical Safety	Υ	N	Comments
Do staff know how to use Chemwatch?			
Ask staff whether they know how to access and use Chemwatch.			
Is a chemical register easily accessible and positioned close to hazardous chemicals or Dangerous Goods? The registers should be accessible to both the storage area and the area where they are used.			
Are relevant summary, one page summary Safety Data Sheets (SDS) for hazardous chemicals, attached to the chemical register(s)? Select five chemicals, including cleaning products, and verify whether they are classified as hazardous. If Yes: relevant SDS and safe work instructions (informed by WHS risk assessments) for these products should be attached to the paper-based version of the chemical register(s). To update the register within Chemwatch: record product information and the volumes stored.			
Have safe work method statements (instructions), associated with using hazardous chemicals, been developed and are they easily accessible?			
Are labels attached to the hazardous chemicals? Check at least three hazardous chemicals have labels attached. Conduct an online search for 'GHS labels' to find out about appropriate labels, which can be downloaded from Chemwatch.			



Cleaning Products (Not Classified as Hazardous)	Υ	N	Comments
Are all cleaning products clearly labelled?			
Have any of the cleaning products expired?			
Are all staff members trained in the appropriate cleaning			
procedures?	Υ		
Manual Handling		N	Comments
Are items in regular use within easy reach?			
Is there sufficient space around machines/equipment to enable easy access?			
Are appropriate manual handling aids (trolley/ladder/safety step) available for use by staff members?			
Are staff members trained in manual handling techniques, including the use of equipment? Ask staff to verify that they are aware of these techniques.			
Is there sufficient storage space for bulky/heavy equipment?			
First Aid	Υ	N	Comments
Are first aid kits and defibrillators (AEDs) available or		IN	Comments
accessible to the work area?			
If No: Visit Service Central.			
Is first aid signage displayed to indicate where first aid kits are stored?			
Have first aid kits been inspected or do they need to be			
restocked?			
Please review the sticker on the first aid kit to verify that the kit			
was restocked by St Johns within the last twelve months. To			
identify whether any items need to be restocked, check the contents of the kit against Appendix 3, First Aid in the			
Workplace Code of Practice. hyperlink will be updated – not			
working)			
Visit Service Central (assign to Facilities Management) to			
request the restocking of first aid kids.			
Is the poster in the work area that lists the contact details of staff First Aid Officers? hyperlink will be updated – not working)			
If No, submit a Service Central request			
Housekeeping	Υ	N	Comments
Is the floor in good condition and free of trip hazards?			
Are the aisles and walkways clear from obstructions, including trip hazards and sharps?			
Are there items, on shelves, which could fall from height?			
Are all fixtures/fittings/lighting in good working order?		İ	
Are the waste disposable bins adequate and serviced?			
Electrical Items		N	Comments
Are adequate power points available and unobstructed?			
Are switches, power points and power leads in good condition (no cracks, loose face plates)?			
Are oven/cooktop isolating switches functioning correctly?			
Do any power leads present a trip hazard? Power cord covers could be used to resolve this issue.			
Are double adaptors or piggyback adaptors used in the work			
area (that could result in an overload and a potential fire)? Submit a Service Central request to resolve this issue.			
Has all electrical equipment been tested and tagged?			
Check that a tag is attached to all power cords with a plug and that the Next Due date on the tag, is a future date.			



Responding to Incidents and Injuries	Υ	N	Comments
Is an 'If You are Injured at Work' (worker's compensation) poster displayed in the working and learning area?			
Visit Service Central to resolve.			
Do staff know how to access <u>riskware</u> , whenever a staff member, student or another person is impacted by an incident or injury, or identifies a hazard which should be resolved?			
Personal Protective Equipment (PPE)	Υ	N	Comments
Is PPE available consistent with that specified in the SOPs, for each item of equipment?			
Is mandatory PPE signage displayed?			
Are staff/students trained in correct use, storage and maintenance of PPE?			

Additional Comments						
Inspection sign-off						
✓ I have inspected this facility and will escalate issues for resolution so that we can continue to maintain our safe working and learning spaces. Staff members have been assigned to resolve outstanding issues (see Appendix A).						
Name:	Signature:	Date:				
Name:	Signature:	Date:				
Name:	Signature:	Date:				
Name:	Signature:	Date:				
A copy of this inspection report should be s WHS Committee for their information and re	ent to a relevant supervisor and manager and eview.	d circulated to your local				

Please submit a copy of this completed form to <u>Service Central</u> using the general enquiry form.



Appendix A: Corrective Actions Resulting from the HS Inspection

Identified Hazard	Action(s) to Resolve Issue	Responsible	Target Resolution Date	Date Completed	Signature