

Safety Inspections – Self Review

Visually inspect your restaurant during your pre-shift preparation. Each travel path should be inspected. When necessary, take immediate steps to fix problems and prevent accidents and injuries. If a safety issue is identified but cannot be immediately corrected (such as a pothole in the parking lot), a specific action to correct the problem should be scheduled, and others should be warned of the condition.

Examples of common unsafe **Work Practices** include:

- Failure to clean floors according to schedule and proper procedure
- Failing to use proper personal protective equipment
- Using improper lifting procedures
- Improper or inappropriate conduct
- Disregarding company safety rules
- Improper procedures when working near hot surfaces
- Standing on furniture or chairs
- Failure to create a safe culture
- Leaving freezer door open to long during loading

Common unsafe **Conditions** include:

- Water, ice, or oil on walking surfaces
- Congested aisles
- Faulty electrical equipment
- Poor housekeeping
- Top-heavy stacks of cartons
- Defective equipment
- Ice build-up in freezer



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DAILY STORE SAFETY INSPECTION CHECKLIST (Worker Injury Prevention)

National Store Number: _____ Location: _____

Inspector Name: _____ Date: _____

Directions: Please indicate with a √ under the “Y” or “N” column for each item inspected and “N/A” if the item is not applicable. Please place a √ under “corrective actions” column if corrective actions are needed or if they have already been implemented immediately. Please complete the “Corrective Actions Follow-Up” section on the last page of this inspection report for all action items containing a √ under the “corrective actions” column. Once all corrective actions have been completed, this report should be maintained in a master file for future analysis.

FLOORS & WALKING SURFACES		Y	N	N/A	Corrective Actions
	Are floors around the fryer free of grease?				
	Are all floor mats and carpets in place and clean?				
	Are ALL employees wearing approved slip-resistant footwear?				
	Are primary walkways clear of obstructions such as boxes, bun racks, materials, or other tripping hazards?				
	Are the floor surfaces in the main dining areas in good condition?				
	Was deck brushing completed on all floors today?				
STORAGE		Y	N	N/A	Corrective Actions
	Are lighter materials such as cups & paper products stored on the top shelves?				
	Are heavier, frequently used items stored on the middle shelves?				
	Are the floor surfaces in the walk-in freezers in good condition? (no ice buildup at entrance of walk-in freezers)				
	Are lights working properly inside walk-in cooler or freezer?				
	Are soda syrup box racks in an easily accessible area on waist height shelves?				
EQUIPMENT/APPLIANCE SAFETY		Y	N	N/A	Corrective Actions
	Is there adequate personal protective equipment (PPE) available to those employees changing the grease from the fryers? (gloves, etc.)				
	Are cleaning mops, deck brushes and squeegees clean and ready for use?				
	Are face-shields and safety goggles hung and available?				
CHEMICAL SAFETY		Y	N	N/A	Corrective Actions
	Are all cleaning chemicals properly stored?				
	Is personal protective equipment available to employees when using cleaning chemicals? (gloves, goggles, etc.)				
	Are compressed gas cylinders properly secured with a chain?				
TRASH, EXTERIOR, and OTHER ITEMS					
	Is the trash area secured?				
	Is the ladder locked?				
	Are all cameras working properly and lenses clean?				
	Is all the outside lighting working properly?				
	Is the outside parking lot clean?				
OTHER RELEVANT SAFETY CONSIDERATIONS		Y	N	N/A	Corrective Actions

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MCDONALD'S RESTAURANT – COORECTIVE ACTIONS (Worker Injury Prevention)

It is recommended that you contact your workers compensation insurance company's loss consultant to help you with corrective actions.

	Corrective Action Needed	Person Responsible	Date Completed