

General Safety inspection checklist

1. Building has an address number displayed that's plainly visible from the street. Minimum of 4 inches tall.
2. Exits/egress are not blocked or obstructed from inside the building and are lighted.
3. Exit signage properly illuminated and (if required) emergency lighting functional.
4. Fire extinguishers are checked monthly and tagged annually.
5. Employees are trained with fire extinguishers, fire protection equipment and emergency procedures.
6. Fire doors are not wedged or blocked open.
7. No combustible ceiling or wall material/decorations.
8. No open or exposed electrical wiring or hazards.
9. Extension cords are not used on permanent appliances.
10. GFCI outlets are required in electrical outlets within 6 feet of wash basins.
11. No flammable liquids stored inside of building.
12. Functioning smoke and carbon monoxide alarms.
13. Trash stored in metal or plastic container with tight fitting lids.

Additional list for Restaurants

1. The above list plus, properly sized grease trap/interceptor with cleaning schedule.
2. Commercial kitchen hoods cleaning and inspection schedules.
3. Occupant load sign posted.