

Safety Checklist



SUPERMARKET

Supervisor: _____ Date: _____

Department/Area : _____

Yes	No	Fall Prevention
		Floors kept clean and dry
		Warning signs placed in wet floor areas
		Aisles free of congestion
		Employees use stepladders and do not stand on milk crates to place items onto shelves
		Employees wear proper footwear as required
		Floor mats in good condition and maintained on a daily basis
		Stairways free of boxes and other storage
		Adequate lighting in the workplace

Material Handling / Storage

		Hand trucks, dollies, conveyer belts and other material handling equipment in good condition
		Employees utilize the correct lifting technique
		Materials and groceries stacked neatly and not stored over the edges of shelves

Fire Safety

		Emergency exits kept free of obstructions and unlocked
		Fire exit signs appropriately illuminated
		Fire extinguishers easily accessible
		Signage indicating the location of the nearest fire exits
		Storage 18 inches below sprinkler heads

Yes No

Hand Safety

		Employees wear appropriate hand protection when required
		Employees safely using box cutters
		Brooms and dust pans used to pick up glass

Meat Department

		Slicer, meat grinder, band saw and other machinery adequately guarded
		Cut resistant gloves such as steel mesh worn to prevent knife injuries
		Employees use proper techniques when cutting and slicing
		Knives sharpened and kept in good condition
		Drain lids and other floor openings adequately covered

Freezers / Storage Coolers

		Explosion proof covers placed over freezer bulbs
		Floors maintained to prevent condensation and ice buildup
		Doors equipped with inside release lock

Electrical Safety

		Electrical outlets not overloaded
		Electrical outlets, junction boxes and other electrical components properly covered
		GFCI (Ground Fault Circuit Interrupters) placed on electrical outlets near water sources
		Panel box doors closed and circuit spaces covered
		Machinery and other electrical equipment properly grounded

Machine Safety

		Employees receive training and supervision in machine operations
		Refrigeration and air conditioning units properly guarded
		Regular maintenance and inspections of machinery and equipment

Cashier Safety

		Training provided on proper ergonomic techniques for operating laser - beam cash registers
		Workplace violence prevention training provided

