Sample Workplace Inspection Checklist

Location:

Date/Time of Inspection:

Inspectors:

No.	Item	Status		
1	Floors	l		
.1	Floors clean and clear of waste	□S	U	□N/A
.2	Good traction/condition – safe footing	□S	U	□N/A
.3	Signs posted to warn of wet floors	□s	U	□N/A
.4	No tripping hazards	□s	U	□N/A
.5	No worn or loose flooring or carpet	□S	U	□N/A
.6	No protruding objects (nails, wires)	□s	U	□N/A
2	Stairways & Aisles			
.1	Aisles unobstructed - clearly marked			□N/A
.2	Mirrors installed at blind corners	□ S		□N/A
.3	Aisles not congested	□ S		□N/A
.4	Aisles wide enough for normal traffic	□ S	U	□N/A
.5	File drawers not left open as obstructions	□ S	U	□N/A
.6	Escape routes not congested	ΩS	U	□N/A
.7	Escape routes meet provincial standard	□S	U	□N/A
.8	Lighting adequate – walkways well lit	□S	U	□N/A
.9	Emergency lighting functioning correctly	ΩS	U	□N/A
.10	No faulty stair treads	S	U	□N/A
3	Equipment & Machinery Maintenance			
.1	Equipment/Machinery not damaged	□S	U	□ N/A
.2	Machine guards in place and effective	□s	U	□N/A
.3	Tools in proper operating condition	□s	U	□N/A
.4	Drip pans/absorbent material available	□s	U	□N/A
.5	Furniture in proper operating condition	□s	U	□ N/A
.6	Ladders in good operating condition	□s	U	□ N/A
.7	Ladders properly placed or stored	□s	U	□N/A
4	Waste Disposal			
.1	Adequate number of containers	□ S		□N/A
.2	Appropriate containers for toxic or flammable waste	□ S		□N/A
.3	Waste containers located where waste produced	□S	U	□N/A
.4	Waste containers emptied regularly	□ S	U	□N/A
.5	Waste chemicals handled properly	□S	U	□N/A

STATUS: S = Satisfactory; U = Unsatisfactory; N/A = Not Applicable (or not observed)

No.	Item	Status		
5	Storage			
.1	Storage areas appropriate for materials being stored	□S	U	□N/A
.2	Material stacked securely and accessible	□s	U	□N/A
.3	Bins/racks provided where material cannot be safely stacked	□s	U	□N/A
.4	Materials stored so as not to interfere with work areas	ΩS	U	□N/A
.5	Storage areas clearly marked	□S	U	□N/A
6	Emergency Equipment			
.1	Extinguishers inspected annually and tags signed	□s	U	□N/A
.1	Extinguishers not obstructed and easily identified			
.2	Extinguishers appropriate for the types of fire they must control			
.0	Sprinklered rooms clear of stored materials 12" from ceiling			$\square N/A$
.5	Emergency lighting in place and operating properly			$\square N/A$
.6	First aid kits present and complete			$\square N/A$
.7	Eye wash stations present with fluid in date			$\square N/A$
7	Lighting			
.1	Lamp reflectors clean	□S	U	□N/A
.2	Lighting adequate for work being performed	□S	U	□N/A
8	HVAC System			
.1	No persistent odours or fumes	□s	U	□ N/A
.2	Area heating appropriate for occupancy	□s		
.3	Humidity appropriate for occupancy	□S	U	□ N/A
.4	Ventilation openings properly screened	□s	U	□ N/A
9	Hazardous Materials/Dangerous Goods		·	
.1	Hazardous materials and dangerous goods have been identified	□S	U	□ N/A
.2	Hazardous materials inventory completed	□S	U	□ N/A
.3	MSDSs available for all hazardous materials	□S	U	□ N/A
.4	Materials and goods properly stored (appropriate segregation)	□S	U	□N/A
.5	Materials and goods properly labeled	□S	U	□ N/A
10	Sanitation – Washrooms			
.1	Washrooms clean	□S	U	□N/A
.2	Fixtures not damaged or leaking	□s	U	□N/A
.3	Soaps/paper towels/toilet paper present	□s	U	□ N/A

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No.	Item	Status		
11	Sanitation – Food Preparation Areas			
.1	Consumables properly stored	□S	U	□N/A
.2	Food residues properly discarded	□S	U	□N/A
.3	Food preparation areas clean	□S	U	□N/A
.4	Crumb traps cleaned	□S	U	□N/A
.5	Cleaning materials stored away from food storage/ preparation areas	□S	U	□N/A
.6	Small appliances unplugged when not in use	□S	U	□N/A
.7	Cleaning cloths in sanitary condition	□S	U	□N/A
.8	Sink faucets and drains operating correctly	□S	U	□N/A
.9	Fridge interior clean – no food residue	□S	U	□N/A
12	Security			
.1	Security locks functioning properly	□s	U	□N/A
.1	Doors and windows secured after hours			$\square N/A$
.2	Emergency plan posted			$\square N/A$
.3	Confidential materials not left unattended			$\square N/A$
.4	Confidential papers properly disposed of			$\square N/A$
.5	Confidential papers property disposed of			
13	Electrical Safety			
.1	Extension cords for temporary use only	□S	U	□N/A
.2	Wall outlets not damaged	□S	U	□N/A
.3	No exposed or bare wires	□s	ΠU	□N/A
.4	Breaker panel covers closed	□S	ΠU	□N/A
.5	Power cords not to cross walkways	□S	U	□N/A
.6	Temporary cords taped in place	□S	U	□N/A
.7	Power cords and plugs in good condition	□S	U	□N/A
14				
14	General Housekeeping	□s	U	□ N/A
.1	Wall and ceiling fixtures fastened securely Damaged fixtures/equipment clearly marked			$\square N/A$
.2	Paper and waste properly disposed of			$\square N/A$
.3	Desk and file drawers closed when not in use			$\square N/A$
.4	File cabinets filled from the bottom up			$\square N/A$
.5	File cabinet drawers not overloaded			$\square N/A$
.0	Materials not stacked on desks or chairs			$\square N/A$
.7	Filing stools and wastebaskets not placed where they may be tripping hazards			$\square N/A$
.0	Filling stools and wastebaskets not placed where they may be tripping hazards			
15	Other	□S	U	□N/A
.1		□s	U	□N/A
.2		□S	U	□N/A
.3		□S	U	□N/A
.4		□s	U	□N/A
.5		□s	U	□N/A
.6		□S	U	□N/A