



Bar/Restaurant Safety Checklist

A vital part of loss control is identifying and removing or correcting unsafe activities or conditions before a loss occurs. This safety checklist is a tool to help you identify some areas that may need attention.

Fire Protection and Prevention

- _____ All electric should not be functioning on circuit breakers manufactured by Federal Pacific and/or Stab-Lok brand on the inside panel
- _____ Installed fire, smoke and heat detection devices should all be connected to a central alarm system
- _____ Train how to use fire extinguishers mounted in all common areas with current inspection tags and serviced annually
- _____ Commercial cooking equipment protected by “wet” chemical extinguishing system NFPA 96 compliant
- _____ Cleaning servicing contract for commercial cooking exhaust system designed to combat kitchen fires
- _____ Equip extinguishing systems with automatic fuel cut-off that shuts off all fuel supply when activated
- _____ Store cooking oil and flammable liquids in a well-ventilated area away from sources of ignition or heat
- _____ Maintain clearance between deep fat fryers and open flame cooking equipment. Use a baffle if unable to separate fryers from open flames
- _____ Empty grease containers daily and regularly clean racks, trays and spacers inside ovens
- _____ Solvent-soaked rags should be placed in airtight, self-closing metal containers and disposed of after submerging fully in water to prevent combustion

Employee Safety

- _____ Run background checks on all employees*
- _____ Schedule at least two people per shift, never leaving one employee alone in your establishment
- _____ All employees certified in CPR and First Aid (available online at a discounted rate*)
- _____ Use an incident report in the event of an accident*
- _____ Use “wet floor” signs after mopping/cleaning

Safe Service of Alcohol

- _____ Train staff in the responsible sale and service of alcoholic beverages*
- _____ All servers/managers pass Training for Intervention procedures of Alcohol (TIPS) course
- _____ Check ID for all customers, train on how to recognize false ID and how to handle minors attempting to be served alcohol
- _____ Train on how to recognize signs of intoxication
- _____ Train on how to deny serving if visibly intoxicated
- _____ Arrange a ride home for intoxicated patrons and document this issue when refusal to serve patrons
- _____ Post signage that patrons must be 21 to purchase alcohol and that your establishment will uphold liquor laws
- _____ Install surveillance to monitor doorways and other areas where problem behaviors may occur, and remember to save your footage for 90 days

Food Safety

- _____ Have food handlers and food managers certified with StateFoodSafety*
- _____ Clean out freezers and refrigerators routinely
- _____ Have an alternative source of power to protect perishable foods in event of power outage
- _____ Keep a log of all equipment safety inspections
- _____ Label your menu properly if your foods contain common allergens such as dairy, eggs and nuts
- _____ Flush beverage supply line regularly
- _____ Have adequate pest control measures in place

Slips, Trips and Falls

- _____ Remove snow/ice promptly and repair potholes and sidewalk cracks in parking/walking areas
- _____ Repair/replace uneven decking/cracked deck planks
- _____ Keep walkways and means of egress clutter-free
- _____ Have emergency backup lighting in dining area
- _____ Have mats at entrance and exits
- _____ Provide adequate lighting above sidewalks and parking area

**Your policy offers access to free and discounted resources through our Business Resource Center. Check it out today by visiting www.bizresourcecenter.com.*

Resources include:

- ▶ Background check services
- ▶ CPR and First Aid training
- ▶ Sample incident reports (printable)
- ▶ Liquor training for \$11 per person (three-year certification)
- ▶ StateFoodSafety (100% online and approved by more health departments than any other food safety training)