

# Cafe and restaurant industry: Hazard identification checklist

Use the checklist below to identify potential health and safety problems in your workplace. If you answer 'no' to any of the questions you may need to make changes. Further information can be obtained from the practical guidance sheets for your industry.

Look at the tasks performed in your workplace and for each task ask yourself the following questions:

#### Manual tasks

Are workers doing tasks requiring force, awkward joint positions or repetition that continues for over 30 minutes at a time or more than two hours of a shift?	Yes No	Are workers able to perform the task without reaching and with their shoulder, forearm and wrist in a comfortable position (i.e. not stretched bent/twisted)?	Yes No
If the task is performed for prolonged periods, can it be performed at an easy pace?	Yes No	Are workers able to vary their posture throughout the task? (i.e. do not have to stand, sit, kneel or squat for extended periods)?	Yes No
Are there mechanical aids (such as trolleys, hoists) available and used?	Yes No	Is the need to move heavy loads eliminated or minimised?	Yes No
Are workers protected against vibration when using powered equipment for long periods?	Yes No	Are repetitive movements minimised, and/or do workers have frequent breaks from repetitive tasks?	Yes No
Are workers able to perform the task in an upright, forward facing position (i.e. not bent over or twisting/turning their back/neck)?	Yes No	Are the forces required by a worker to perform the task kept within a minimal possible range (not high, sudden, repetitive or sustained)?	Yes No



## Machinery and equipment

Is equipment regularly serviced and maintained according to the manufacturer's instructions?	Yes No
Is their an isolation or disengaging procedure in place when cleaning or maintenance is performed?	Yes No
Are all operators of equipment instructed, trained and supervised in how to use it safely?	Yes No
Is equipment only used for its intended purpose?	Yes No

Do operators of equipment have the appropriate 'ticket' or licence where necessary (e.g. forklifts)?	Yes No
Does all equipment have guarding to prevent operators and others accessing hazardous parts?	Yes No
Is there adequate work space around equipment and is it on a stable foundation to prevent it moving during operation?	Yes No

# Slips, trips and falls

Are walkways/stairways/ramps kept clear of boxes, rubbish, leads, or other trip hazards?	Yes No
Are all floor surfaces even and undamaged?	Yes No
Are controls in place to prevent floors from becoming a slip hazard (eg, spills are cleaned up immediately)?	Yes No
Are there guard railings, toe boards etc. to prevent people falling off mezzanine floors or other high areas?	Yes No
Are ramps and steps clearly marked?	Yes No

Are all ladders used stable and in good condition and only used for the purpose for which they were designed?? (ladders should be rated for industrial use and have a load rating of at least 120 kg.)	Yes No
Are all areas well lit so people can do	Yes
their jobs safely?	No
Do floor surfaces have sufficient grip to prevent slipping when wet or contaminated?	Yes No
Are workers provided with or instructed to wear footwear that is suitable for the work environment?	Yes No

#### Personal security

Is a security surveillance system being used?	Yes No	Are support services who have been invol aggressive incident?
Are workers trained in dealing with aggressive or violent customers (e.g. robberies)?	Yes No	Do cash handling pro the risk of robbery?

Are support services available to staff who have been involved in an aggressive incident?	Yes No
Do cash handling procedures reduce the risk of robbery?	Yes No

#### Burns

Are hot parts of equipment guarded or	Yes
insulated?	No
Is oil manually filtered when it is cold?	Yes
	No

Is a gravity-fed chute or automatic oil	Yes
filtration system used?	No
Are fire extinguishers/blankets	Yes
available?	No

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# Heat stress

In hot areas, have steps been taken to minimise the amount of heat generated?	Yes No
Is there adequate ventilation or air- conditioning?	Yes No
Is cool water made available to	Yes
workers?	No
Do workers know how to recognise	Yes
the signs of heat stress?	No

Are workers encouraged to wear light- weight, light-coloured and loose fitting clothing in hot areas?	Yes No
Are workers provided with information and training on work practices when working in hot environments?	Yes No
Are cool, shaded rest areas available for workers?	Yes No

# Electrical

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Is all electrical equipment in good condition and free from damage?	Yes No		Are damag and/or soc from servic Are leads damage (e trolleys etc
Is electrical equipment inspected and tested by a competent person (e.g. electrician) and/or connected through a safety switch?	Yes No		
Is the safety switch regularly inspected and tested?	Yes No		Are outlets equipment for that typ

Are damaged equipment, plugs, leads and/or sockets immediately removed from service?	Yes No
Are leads kept away from sources of damage (e.g. water, heat, vehicles, trolleys etc.)?	Yes No
Are outlets and other electrical equipment used in wet areas suitable for that type of work?	Yes No

# Young workers

Are young workers closely	Yes
supervised?	No
Are young workers 'buddied up' with	Yes
experienced workers?	No

Are young workers trained in how to	Yes
perform tasks safely?	No
Do young workers always work with	Yes
other staff members?	No

## Chemicals

Have you obtained a Safety Data Sheet (SDS) for all the chemicals used in your workplace?	Yes No
Have you read each SDS and identified which chemicals are 'hazardous chemicals'?	Yes No
Do you have a register with a list of the hazardous chemical used and a copy of the SDS for each chemical?	Yes No
Have you identified ways to prevent people being exposed to hazardous chemicals and put those controls in place?	Yes No
Are hazardous chemicals stored according to the storage requirements detailed in the SDS and containers are tightly closed when not in use?	Yes No

Is a copy of the SDS for each hazardous chemical available near where it is used?	Yes No
Have you identified any hazardous chemicals for which you have to provide health monitoring?	Yes No
Do ALL hazardous chemical containers have a label showing what they contain?	Yes No
Have you given workers using hazardous chemicals training in how to use those hazardous chemicals safely?	Yes No
Have you developed a procedure for the management of hazardous chemical spills or ruptures eg obtained a spills kit, emergency planning?	Yes No

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# First aid

Are the contents of the first aid kit/s appropriate for the types of injuries that may occur at the workplace?	Yes No
Is first aid equipment available at the	Yes
workplace?	No

Is the first aid kit regularly checked and items replaced if they are no longer usable (or out of date)?	Yes No
Do workers have access to people	Yes
trained in first-aid?	No

# Emergency procedures

Is there an emergency response	
plan and procedure to cover	Yes
possible emergencies for the	No
business?	
Is the evacuation plan and	Yes
procedure displayed in the	No
workplace?	OVE
Are workers, and anyone else who	
is at the workplace for extended	Yes
periods, (e.g. contractors) trained in	No
the plan and procedure?	
Are appropriate fire extinguishers	Yes
available and regularly inspected?	No

Is there an effective means of communication available for remote or isolated workers? (e.g. mobile phone, satellite phone, UHF radio)	Yes No
Is fire fighting equipment easily accessible (i.e. not blocked, covered etc.)?	Yes No
Are emergency exits clearly marked and kept free from obstructions?	Yes No
Is there a procedure for responding to and recording incidents/injuries?	Yes No

# Workplace harassment

Is a workplace harassment/bullying prevention policy developed and implemented in the workplace?	Yes No
Do workers know how to recognise and report workplace harassment?	Yes No

Have managers/supervisors been trained in how to deal with workplace harassment?	Yes No
Is there a fair and impartial complaint handling system in place?	Yes No