

San Francisco Restaurant Health and Safety Checklist

Inspection date & time: ____/____/ 2008 ____: ____ AM/PM (circle one)
Month/ Day

Restaurant Name: _____

Inspector Name: _____

Number of Employees: Kitchen: M: ____ F: ____ Restaurant: M: ____ F: ____

1. Are the following posters visible where employees can read them?

- | | | | |
|---|------------------------------|-------------|------------------------------|
| a. SF Minimum Wage Ordinance | <input type="checkbox"/> No | In Chinese? | <input type="checkbox"/> No |
| | <input type="checkbox"/> Yes | | <input type="checkbox"/> Yes |
| b. SF Paid sick leave | <input type="checkbox"/> No | In Chinese? | <input type="checkbox"/> No |
| | <input type="checkbox"/> Yes | | <input type="checkbox"/> Yes |
| c. Worker's Compensation information | <input type="checkbox"/> No | In Chinese? | <input type="checkbox"/> No |
| | <input type="checkbox"/> Yes | | <input type="checkbox"/> Yes |

2. Do workers have dry potholders, gloves, mitts, or rags to prevent burns? ☐ No
☐ Yes

3. Are cooks wearing long sleeve shirts or cook jackets? ☐ No
☐ Yes

4. Are range tops overcrowded with cookware? ☐ No
☐ Yes

5. Are there non-slip mats? ☐ No
☐ Yes

6. Are floors dry, instead of wet and greasy? ☐ No
☐ Yes

7. Is there proper storage for knives (counter or wall racks)? ☐ No
☐ Yes

8. Are there footstools or ladders available to reach food in storage area? ☐ No
☐ Yes
☐ No needed

9. Are the restaurant's exits unblocked? ☐ Yes
☐ No

10. Is there adequate ventilation? ☐ No
☐ Yes

11. Is there adequate lighting? ☐ No
☐ Yes

12. Are there fully stocked first aid kits accessible to workers?

☐ No

☐ Yes

13. Do slicing machines, grinders or food processors have machine guards?

☐ No

☐ Yes

Notes
