Housekeeping Checklist



General Housekeeping

- Are all storerooms, passageways and service rooms free of clutter and/or tripping hazards?
- Are all working areas floors kept clean and dry?
- Are working areas free of protruding nails, splinters, holes or loose boards?
- Are areas where food and drink are consumed kept in a sanitary condition?
- Are adequate washing facilities being kept and utilized?
- When spills do occur, is the clean up prompt and thorough?
- Are any/all ventilation ducts regularly cleaned?
- Is there sufficient lighting in all areas, including parking lots and stairwells?
- Are all materials stored properly when not being used?
- Are flammable liquids stored separately and according to code?
- Are shelving and other storage not pushed past capacity?
- Is your place of business in line with OSHA’s code 29 CFR 1910.141 (a)(3)