

Safety Inspection Checklist

Building & Rm #: _____ Date Inspected: _____
mm/dd/yy

Inspected by: _____ Person Responsible: _____

Y	N	N/A	GENERAL:
			Are fire extinguishers, pull alarms, emergency showers, electrical panels unobstructed?
			Are propane valves unobstructed and turned off when not in use?
			Is protective equipment available and being used correctly?
			Are the sinks free of dirty glassware and drains unclogged with materials?
			Are the sinks, facets and cabinets in good working order?
			Are first aid kits accessible and properly stocked?
			Are bench tops and fumehoods reasonably clean and organized?
			Are all exits, aisles and vents unobstructed?
			Is there no evidence of food or beverages in the lab?
			CHEMICAL STORAGE & HANDLING:
			Is storage in fume hoods restricted to essential applications and sashes lowered when not in use?
			Are chemical wastes minimized and properly containerized?
			Are incompatible materials segregated?
			Is the lab free of unknown chemicals for disposal?
			Are solvents and other flammables/combustibles safely stored in flammable cabinets?
			Are chemicals safely stored on shelves below shoulder height or a step ladder available?
			Are corrosive materials stored within inert trays?
			Are gas cylinders properly secured?
			Are sharps containers present and no sharps un-sheathed?
			Is the chemical inventory up-to-date?
			EQUIPMENT:
			Are refrigerators labelled with "No Food or Drink" or similar warnings?
			Are electrical cords in good condition (not fraying)?
			Is equipment properly grounded?
			Are glass waste containers present and free of non-glass garbage?
			Are eye wash stations in good condition?
			Are fire extinguishers fully charged and do tags confirm annual inspection?

Other conditions, situations or behaviours which could lead to an injury, illness, or other loss:
