HOUSEKEEPING CHECKLIST

	Date				
	Location				
Com	pleted by				
OK =	- Satisfacto	ory AN = Action Needed N/A = Not Applicable	ОК	AN	N/A
1		areas, including walkways, storerooms, service room, and working surfaces, are clean, orderly, and sanitary. a)(1)]			
2	drainage standing	e kept in a dry condition. Where wet processes are used, is maintained and false floors, platforms, mats, or other dry places are provided, where practicable, or workers use the waterproof footwear. [1910.141(a)(3)(ii)]			
3	like sharp	working surfaces, including stairways, do not have hazards or protruding objects, loose boards, corrosion, leaks, spills, ice. [1910.22(a)(3)]			
4	boards, s	ite cleaning, walking-working surfaces do not have loose plinters, protruding nails, or any unnecessary holes or [1910.141(a)(3)(iii)			
5		working surfaces are regularly inspected and maintained in a lition. [1910.22(d)(1)]			
6	All walkin	g-working areas are adequately illuminated.			
7		s conditions on walking-working surfaces are corrected sely or barricaded to prevent use until repaired.			
8		eptacles do not leak, are able to be thoroughly cleaned, and ained in a sanitary condition. [1910.141(a)(4)(i)]			
9		workplaces are maintained to keep out rodents, insects, and min. [1910.141(a)(5)]			
10		s, insects, or pests are found in the work area, a continuing tive extermination program is initiated. [1910.141(a)(5)]			
11		ate supply of potable water is provided throughout the work 910.141(b)(1)(i)]			



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OK =	Satisfactory AN = Action Needed N/A = Not Applicable	OK	AN	N/A
12	Portable drinking water dispensers are kept clean. [1910.141(b)(1)(iii)]			
13	Adequate bathroom facilities (including toilets and sinks) are provided, and they are clean and sanitary. [1910.141(c)(1)]			
14	Hand soap is provided in the employee bathrooms. [1910.141(d)(2)(ii)]			
15	Paper towels, cloth towels, or air blowers are provided in the employee bathrooms. [1910.141(d)(2)(iv)]			
16	Workers do not eat, drink, or store any food or beverages in any areas where hazardous substances or toxic materials are present. [1910.141(g)]			
17	In areas where employees are permitted to eat or drink, waste bins are provided, emptied at least once every working day, and maintained in a sanitary condition. [1910.141(g)(3)]			
18	Storage areas do not create additional hazards and materials are secured in a way to ensure that they won't slide or collapse. [1910.176(b)]			
19	Storage areas are maintained to ensure there are no tripping, fire, explosion, or pest hazards. [1910.176(c)]			
20	Combustible scrap, debris, and waste materials (oily rags, etc.) are kept to a minimum, stored in covered metal receptacles, and disposed of daily. [1910.106(e)(9)(iii)]			
21	While cleaning, if combustible dust is a potential hazard, vacuuming and non-vigorous sweeping are used in place of blowing down with compressed air.			
22	When it is necessary to blow down in place of vacuuming and sweeping, compressed air pressure is limited to 30 psi, and dust clouds are kept to a minimum. [1910.242(b)]			
23	At least 3 feet of clearance is maintained in front of electrical panels for safe access. [1910.303(g)]			
24	Exit routes are not obstructed by materials or equipment, even temporarily. [1910.37(a)(3)]			



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Action Needed Items and Additional Notes:					

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