Customer Safety at Retail Bakeries

An operator of a retail bakery should regularly inspect the store for hazardous conditions to ensure that it is reasonably safe for customers. This handout identifies conditions that an operator should consider when making an inspection.

	Yes	No	N/A
Bakery Exterior			
Are parking lots free of large potholes, cracks, or similar structural defects?			
Are curbs and wheel stops in parking lots clearly marked?			
Are sidewalks free of debris and other obstructions?			
Is all outside furniture provided for patron use (e.g., benches, tables, and chairs) free of loose parts, splinters, or other hazardous conditions?			
Are umbrellas provided with weighted bases to prevent them from being toppled in the wind?			
Are outside areas well-lighted?			
Entrances and Exits			
Are doors free of burrs, cracks, sharp edges, or other safety hazards?			
Are thresholds and door saddles firmly fastened?			
Are all glass door elements made of safety glazing?			
Are full-width, walk-off mats provided at all entrances?			
Are mats secured to prevent accidental slippage or roll-ups?			
Are exits unlocked and unobstructed when the store is occupied?			
Do exits open outward in the direction of travel?			
Bakery Interior			
Are floors clean and dry?			
Are floors free of wear spots, raised nails, loose boards, or other conditions that may pose fall hazards?			
Are aisles wide enough to accommodate expected crowds?			
Are aisles free from obstructions?			

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	Yes	No	N/A
Are product displays neat and orderly?			
Are bakery fixtures free of sharp surfaces, chipped glass, or other safety hazards?			
Are display cases and shelving secured to prevent toppling?			
Are customers protected from steam pipes, cooking equipment, or other hot surfaces?			
Is furniture that is provided for customer use free of loose parts, splinters, or other hazardous conditions?			
Are customer-accessible lavatories clean and sanitary?			
Are "employee only" areas clearly marked?			
Self-Service Beverage Areas			
Are slip-resistant surfaces provided at self-service beverage stations?			
Are pots that are used at self-service beverage stations free of cracks, loose handles, or other defects?			
Are coffee pots and dispensers located away from counter edges?			
Are tight-fitting lids provided for all beverage containers?			
Are cups used for coffee, tea, and cocoa appropriate for hot beverages?			
Are stations free of spills or waste materials?			
Emergency Response			
Do fire extinguishers have current inspection tags?			
Is emergency contact information posted by each telephone?			
Are all safety posters (e.g., how to respond to a choking incident) required by the jurisdiction in place?			
Are all safety posters in good condition?			
Does the emergency lighting system work?			