

# Arthur J. Gallagher & Co.

# Slip, Trip and Fall

# **10-Point Daily Inspection Checklist**

# Front Counter/Customer Seating, Lobby Area

- Floor surface free from water or wet conditions
- No food spilled on floor
- Countertops clean
- Seating areas no food on floor
- Seating areas no water on floor
- Trash receptacle area clean and in good sanitary condition
- Condiments dispensing area floor free of food spillage
- Condiments counter clean
- Mopping use clean water, change frequently (no dirty water)
- Mopping use proper bucket and cleaning solution

#### **Restroom Area**

- Floor surface free from water or wet conditions
- Towel dispenser filled and properly located
- No plumbing leaks
- Clean and in good sanitary condition
- Inspection checklist completed

#### **Front Entrances**

- Water on floor (inside or outside)
  - Food spillage
- Mats (where applicable) secured and in place
  - Warning signs wet floors available/in use
  - Doors free of tripping hazards (door threshold secured)
  - Door closure properly adjusted

#### **Beverage Dispensing Area**

- Floor free of water
- Floor free of ice spillage
- Countertops clean of liquids, spilled condiments
- · Mats (where applicable) secured and in place
- Warning signs wet floors available/in use
- Beverage machine dispenser drain(s) free of liquids or overflow

#### **Dishwashing Area**

- Floor free of water
- Floor free of food spillage
- Countertops clean of liquid spills
- Mats (where applicable) secured and in place
- Warning signs wet floors available/in use



Arthur J. Gallagher & Co.

### Cooler Area

- Floor free of water and food spillage
- Drains working properly
- Air conditioning draining properly
- · Floor drains unobstructed and draining properly
- · Entrance doors free of water on floor
- Warning signs wet floors available/in use

#### **Food Preparation**

- Floor free of water and liquids
- Floor free of food spillage
- Drains working properly

## Food Holding/Counter Area

- Floor free of water
- Floor free of food spillage, flour
- Countertops clean
- Work area free of tripping hazards/obstructions

#### **Fryer Area**

- Floor free of grease
- Counter free of dripping grease
- Basket and cooking utensils properly stored to prevent dripping on floor
- · Floor free of food spillage, flour
- · Work area free of tripping hazards/obstructions

## **Parking Lot**

- Sidewalk level
- No potholes in travel path
  - Parking bumpers secured and color-coded
  - Parking stalls/aisle marked
  - Traffic controls signs posted and legible
- Landscaping not blocking driver's vision or obstructing travel path

Should you have any questions or need further assistance, please visit our website, send an email or call us.

McDonald's Risk Management Team 4350 W. Cypress St., Suite 300 Tampa, FL 33607

800.869.8402 bsd.McDLossPrevention@ajg.com

www.ajg.com/McDonalds