

Garbage/trash storage and disposal area inspection checklist

Date inspected:			Inspected by:	
Item	Yes	No	Comments, deficiencies and action required	Date corrected
Is safe access to food waste and trash containers maintained?	<input type="checkbox"/>	<input type="checkbox"/>		
Is the disposal area free from broken glass, metal cans and food spillage?	<input type="checkbox"/>	<input type="checkbox"/>		
Are food waste and refuse containers adequate in number, insect/rodent proof, and kept covered when not being filled or emptied?	<input type="checkbox"/>	<input type="checkbox"/>		
Are there proper holding racks and/or dollies for garbage containers?	<input type="checkbox"/>	<input type="checkbox"/>		
Are garbage cans washed and sanitized daily in hot water?	<input type="checkbox"/>	<input type="checkbox"/>		
Are employees who are using steam jets or steam hoses instructed in their safe use?	<input type="checkbox"/>	<input type="checkbox"/>		
Are gloves used when handling cans and broken glassware?	<input type="checkbox"/>	<input type="checkbox"/>		
Do employees operate compactors in a safe manner, properly using guards and protective devices?	<input type="checkbox"/>	<input type="checkbox"/>		
Is combustible trash stored away from the building?	<input type="checkbox"/>	<input type="checkbox"/>		
Is smoking forbidden in trash storage areas?	<input type="checkbox"/>	<input type="checkbox"/>		