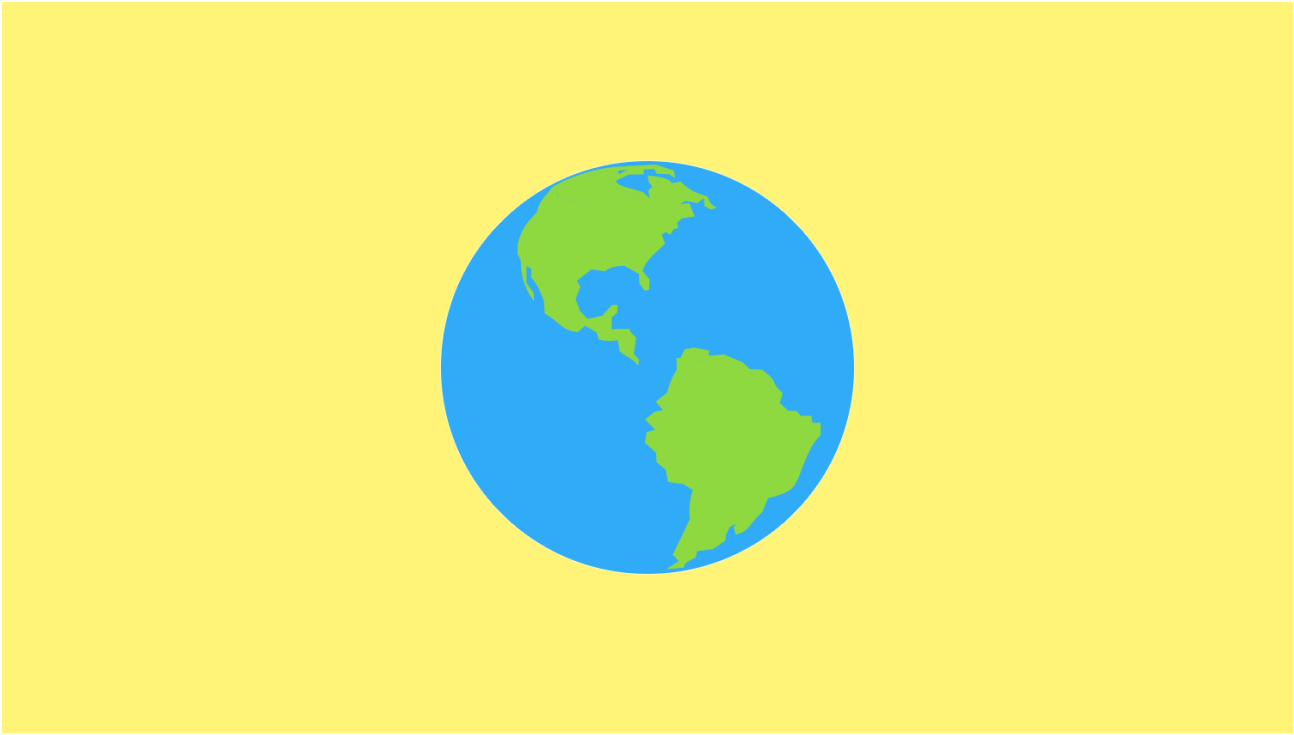
Garbage/trash storage and disposal area inspection checklist



- [ ] Is safe access to food waste and trash containers maintained?
- [ ] Is the disposal area free from broken glass, metal cans and food spillage?
- [ ] Are food waste and refuse containers adequate in number, insect/rodent proof, and kept covered when not being filled or emptied?
- [ ] Are there proper holding racks and/or dollies for garbage containers?
- [ ] Are garbage cans washed and sanitized daily in hot water?
- [ ] Are employees who are using steam jets or steam hoses instructed in their safe use?
- [ ] Are gloves used when handling cans and broken glassware?
- [ ] Do employees operate compactors in a safe manner, properly using guards and protective devices?
- [ ] Is combustible trash stored away from the building?
- [ ] Is smoking forbidden in trash storage areas?

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