



# CONFIDENTIAL

## SAFETY RISK ASSESSMENT REPORT



LOCATION ADDRESS

Date: November 10, 1775

OPERATING AS A DIVISION OF  
ALLIED, LLC  
(800) 727-3608

ASSESSMENT INFORMATION
Inspector:
Time:
Temperature: XX <sup>o</sup> F
Weather:
Signed:

CLIENT INFORMATION
Client name:
Client phone:
Client email:

### INSTRUCTION AND DISCLAIMER

#### SCOPE OF ASSESSMENT

This assessment conforms to the scope of work agreed and executed in the agreed statement of work based on the assessment proposal. The subject assessment is a visual inspection of the readily accessible areas and components of the property at the time of the inspection. The inspection is not a code compliance review or permit verification.

#### **The items inspected are as follows: (Interiors/Exteriors)**

- |                                   |                              |                        |
|-----------------------------------|------------------------------|------------------------|
| • Hanging Artifacts/Decor         | • Exterior Structure         | • Electrical Safety    |
| • Wall Mounted Artifacts/Decor    | • Exterior Artifacts         | • Overhanging lights   |
| • Shelf or Soffit Artifacts/Decor | • Exterior Walls and Trim    | • Fire Safety          |
| • Floor Mounted Artifacts/Decor   | • Exterior Seating Areas     | • Secure divider glass |
| • Mannequins / Hand props         | • Exterior Railings & Stairs | • Fuel Appliances      |
| • Artifacts in Catwalks           | • Exterior Electrical        | • Gas and CO Leaks     |
| • Wall Murals                     | • Exterior Grounds           | • Refrigeration        |
| • Hanging Mechanical Components   | • Utility Service Entry      | • Roof Covering        |
| • Faux Plants or Silk Plants.     | • Trash and Refuse Areas     | • HVAC systems         |
| • Kitchens and Prep Areas         | • Basements & Foundation     | • Plumbing systems     |

#### YOUR RISK

Allied can help you reduce your risk, but we cannot eliminate it nor do we assume it. All buildings require maintenance and you should anticipate occasional unexpected issues. This inspection is not a guarantee or warranty of any kind. Your inspector will make every effort to identify the deficiencies of the building within the limits of the agreed scope of work, however it is often not possible to detect everything.

Your inspector will not dismantle or modify any building component, we are limited to inspect readily accessible areas and items at the time of the inspection. It is the responsibility of the client and / or clients agent to have the property ready for inspection and all utility services operational.

#### REPORT SYSTEM

This report is divided into sections, each section is divided into following subsections such as; Inspection Results, Photo Addendum and Remarks.

#### **INSPECTION RESULTS**

All of the building items considered "in scope" were inspected/observed by the inspector, only items deficient will be reported in the inspection report.






#### **PHOTO ADDENDUM**

The use of photographs may be included in this inspection report but they are not required. The photo addendum is intended to be a representation of a/an deficiency noted but may not represent the actual or total of all deficiencies.


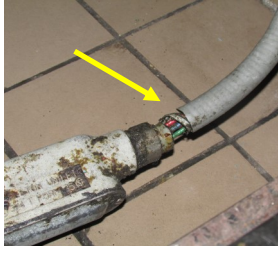

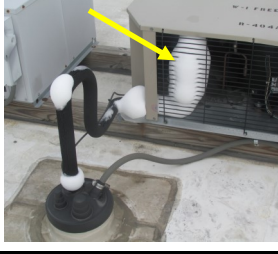


## Assessment Findings

The restaurant inspection was completed prior to opening business hours, upon arrival XXX XXXXXXXXXXXXX was the manager on duty that was greeted. The previous inspection report was reviewed onsite prior to starting the inspection.



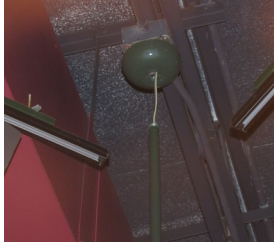
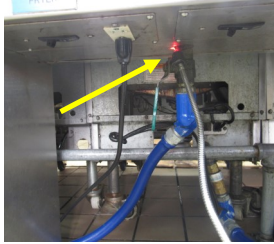


While some repairs appear to have been completed, many of the repairs/improvements from the previous years inspection were not completed. The following is a list of items deficient, in need of repair, not operating and/or require immediate attention by the store management.

ITEM	PHOTOGRAPH	DESCRIPTION
ROOFING		<p>Large ceiling stains noted above customer seating area, the rooftop shows significant water ponding stains directly above the stain.</p> <p>Suggest consulting a licensed roofing contractor to properly repair and then refinish interior stained ceiling panels</p>
ELECTRICAL SAFETY		<p>Dumpster area glass light enclosure is cracked/damaged. This presents a potential electrical safety and cut risk.</p> <p>Replace light enclosure as a safety precaution.</p>
FIRE SAFETY		<p>Significant grease spills on the rooftop covering as a fire safety and potential environmental hazard.</p> <p>Suggest a grease containment program be implemented at all rooftop hood vents.</p>
CUSTOMER SAFETY		<p>Glass wine bottle is shattered with loose broken glass on the shelf above seating area in party room.</p> <p>This was an eminent risk, Inspector removed, cleaned-up and disposed of broken glass/bottle.</p>
ELECTRICAL SAFETY		<p>Electrical outlet behind the kitchen line near frying station has ground prong broken off in the outlet.</p> <p>This is an electrical and fire safety risk. Replace outlet as soon as possible.</p>
* denotes repeat from previous inspection		







## Assessment Findings (continued)

ITEM	PHOTOGRAPH	DESCRIPTION
CRITICAL INFRASTRUC- TURE		<p>Walk-in freezer refrigeration is frozen up which implies a functional refrigerant imbalance. This can lead to system failure if not corrected.</p> <p>Contact a qualified refrigeration contractor and properly repair.</p>
ELECTRICAL SAFETY		<p>Damaged electrical conduit below the mid-line gas burners. This presents an electrical and fire safety risk.</p> <p>Suggest proper repairs by a qualified electrician</p>
LIFE SAFETY		<p>Baby changing station is pulling away from the wall and is missing safety straps.</p> <p>Suggest re-securing to the wall and installing safety straps as an infant safety preventive measure.</p>
CRITICAL INFRASTRUC- TURE		<p>Rooftop refrigeration compress is iced up and making an unusual noise.</p> <p>Suggest proper repairs by a qualified HVAC contractor to avoid premature system failure.</p>
LIFE SAFETY		<p>Overhead air vent above the customer seating area is disconnected on one side and is at risk of falling.</p> <p>Repair air vent as soon as possible to avoid falling object hazard.</p>
FIRE SAFETY		<p>The fire extinguisher is not charged properly and is missing its annual certification tag.</p> <p>Suggest replacement extinguisher or recharging/recertifying</p>







## Assessment Findings (continued)

ITEM	PHOTOGRAPH	DESCRIPTION
FOOD SAFETY		<p>Base refrigeration temperature is in the danger zone above 42 degrees and missing a functional thermometer.</p> <p>Remove food and repair/restore proper operating temperatures.</p>
FIRE SAFETY		<p>Active combustible gas leak at the fryer station within the front panel.</p> <p>Inspector removed from service and manager called for immediate repairs.</p>
LIFE SAFETY		<p>Overhead light fixture within the main seating area has fallen from its ceiling support and hanging from only the electrical wires.</p> <p>Suggest immediate repairs to avoid potential falling object hazard.</p>
FIRE SAFETY		<p>Gas leak developing at oven gas supply fitting.</p> <p>Inspector immediately notified manager and a service request was submitted.</p>
SANITATION SAFETY		<p>Active water seepage from a plumbing leak near the dishwashing station that is leaking into electrical load center.</p> <p>Suggest immediate plumbing repair and evaluation of electrical panel to determine extent of water damage/corrosion.</p>
ELECTRICAL SAFETY		<p>Damaged electrical conduit with exposed high voltage wiring on the roof cover.</p> <p>Suggest proper conduit repairs by a qualified contractor</p>







## Assessment Findings (continued)

ITEM	PHOTOGRAPH	DESCRIPTION
SANITATION SAFETY		<p>Active leak at soda station syrup lines within the kitchen area. Visible fruit flies noted.</p> <p>Suggest proper repairs and sanitation of area</p>
LIFE SAFETY		<p>Ceiling light fixture cover is improperly secured and is falling from support within the food prep area.</p> <p>Repair fixture to avoid potential falling object hazard.</p>
LIFE SAFETY		<p>Broken and loose decorative ceiling/wall pots within the dining room.</p> <p>Apparent tampering/vandalism noted, suggest re-securing pots to avoid falling object injury.</p>
VANDALISM AVOIDANCE		<p>Display artifacts are missing from shelf, apparent theft/vandalism .</p> <p>Suggest refinishing damaged shelf and removing any remaining loose artifacts</p>
LIFE SAFETY		<p>Display pots and pans hanging from the ceiling within the entry foyer are loose and missing proper support.</p> <p>Suggest secure support cabling/wiring rather than paperclips</p>
BUILDING SAFETY		<p>Damaged exterior wall stucco/EIFS presents a known water infiltration risk.</p> <p>Proper repairs suggest by a certified EIFS contractor.</p>




## Assessment Findings (continued)

ITEM	PHOTOGRAPH	DESCRIPTION
LIFE SAFETY		<p>Large display frame is cracking at the ceiling mounting bracket.</p> <p>Suggest repairs to damaged wood member to avoid potential large object falling hazard</p>
LIFE SAFETY		<p>The antique truck display has the rear bed panels loose and improperly secured.</p> <p>Suggest re-securing the panels to avoid potential falling hazard.</p>
LIFE SAFETY		<p>Overhead light fixture in the main entry hallway has missing and cracked glass.</p> <p>Repair fixture to avoid potential cut hazard.</p>
LIFE SAFETY		<p>Wine bottles on display are loose on the shelf and should be glued into place.</p> <p>Suggest proper glue repairs to avoid falling object risk</p>
LIFE SAFETY		<p>Unsafe storage of cleaning supplies and tools at stairway landing.</p> <p>Stairway landings are intended to be fully cleared at all times</p>
ROOFING		<p>Considerable sharp metal objects were picked up from the roof surface to avoid potential puncture risk.</p> <p>Suggest consulting any/all contractors who access the roof to clean up after themselves and remove loose debris.</p>

## Assessment Findings (continued)

ITEM	PHOTOGRAPH	DESCRIPTION
LIFE SAFETY		<p>First aid supplies were nearly empty.</p> <p>Suggest restocking and performing regular checks to ensure ample supplies are available</p>
LIFE SAFETY		<p>Floor mats have lost their skid resistance and should be replaced with new ones to avoid potential slip/fall hazard.</p>
LIFE SAFETY		<p>Employee not using protective cut glove while slicing produce.</p> <p>Cut gloves reduce cut hazards and should be used at all times when using a knife</p>
LIFE SAFETY		<p>Exit door was blocked with shelving and storage.</p> <p>OSHA and local municipal fire safety standards require a clear unobstructed path to all exit doors.</p>
FOOD SAFETY		<p>It is unsafe to store cleaning supply chemicals above food consumables.</p> <p>Remove food from cleaning supply area.</p>
PLUMBING		<p>Mensroom toilet was loose and leaking water at discharge plumbing.</p> <p>Repair toilet to avoid potential water slip/fall safety hazard.</p>

## Assessment Findings (continued)

ITEM	PHOTOGRAPH	DESCRIPTION
LIFE SAFETY		<p>Roof coping tiles at parapet wall cracked and displaced/loose.</p> <p>Suggest proper repairs/replacement to avoid falling object hazard and water infiltration risk.</p>
SECURITY		<p>The emergency exit door was propped open with cardboard at the time of the inspection.</p> <p>This is a security and safety risk, retrain staff as needed.</p>
LIFE SAFETY		<p>Large overhead gear display within the seating area has a cracked dowel wood member and needs to be replaced to avoid potential large falling object.</p>

## Store Safety Checklist: Infrastructure and Behavioral

### RISK MANAGEMENT – RESTAURANT SAFETY REVIEW

DATE:	/ /
STORE LOCATION:	
MANAGER IN CHARGE:	
REVIEW CONDUCTED BY:	

QUESTION	RESPONSE	COMMENTS
	<b>SLIP &amp; FALLS (FLOORS)</b>	
Wet Floors observed Area _____	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Wet Floor Signs being Used	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Floors mopped appropriately	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Tripping hazards observed on floor Area _____	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Broken tiles observed Area _____	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Drain covers on	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Aisle ways clear Area _____	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Mats being used on floors where needed	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Are mats flat against floor & not curled	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Mats worn out	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Are fryer area floors slippery	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Patio floors clear of debris	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Ice machine area floors clear of ice, water	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Walk-in coolers/freezer floors clear of debris, ice on floors	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Parking lots – potholes or oil slicks	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Uneven cement – sidewalks/parking lots	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Garbage corral ground free of water, ice, tripping hazards and not slippery	<input type="checkbox"/> OK <input type="checkbox"/> No	
Any other slick floor surfaces	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Spills cleaned up immediately	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Restroom floors dry	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Basement/Upstairs stairs/floor dry	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Stairwells well lit	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Notices for changes in floor/ground elevation	<input type="checkbox"/> OK <input type="checkbox"/> No	
Proper slip resistant footwear being used	<input type="checkbox"/> Yes <input type="checkbox"/> No	

## Store Safety Checklist: Infrastructure and Behavioral

### RISK MANAGEMENT – RESTAURANT SAFETY REVIEW

Employee uniforms proper length and do not create tripping hazard	Yes	No	
<b>CUTS</b>			
Cutting gloves being used or are available	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Knives stored properly	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Sharp knives left unattended in sink wells	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Proper tools being used to open boxes, bags, etc.	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Proper cutting procedures used; cut away from body	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Guards in place on slicers	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Slicing and chopping equipment being used appropriately	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Cutting boards / mats used	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Any sharp edges noticed on restaurant equipment/counters	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Sanitizer/soap packets opened properly	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
<b>BURNS</b>			
Oven mitts in good condition & being used	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Pot handles away from burners	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Pot handles sticking out from counter	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Fryer baskets overfilled	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Fryer baskets gently lowered	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Fries drained properly before dumping /Other employees out of way before dumping fries	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Protective equipment available for use & being used when needed –face shield, apron, gloves, & in good condition	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Hot water dispensed properly	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
<b>SMASHES</b>			
Any elevated falling hazards observed	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Stock stored safely and securely	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Coolers and freezer	<input type="checkbox"/> OK	<input type="checkbox"/> No	
Stockrooms	<input type="checkbox"/> OK	<input type="checkbox"/> No	
Basement / Upstairs	<input type="checkbox"/> OK	<input type="checkbox"/> No	
Observe anyone carrying loads with vision obscured / Notice given to EE's	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Aisle ways clear	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Kitchen equipment properly stored	<input type="checkbox"/> Yes	<input type="checkbox"/> No	

## Store Safety Checklist: Infrastructure and Behavioral

### RISK MANAGEMENT – RESTAURANT SAFETY REVIEW

Any maintenance issues that could cause smashes	Yes No	
Storage shelves firmly secured	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Shelving units overloaded	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Heavier items stored on lower shelves	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<b>STRAINS-LIFTING</b>		
Anyone lifting excessive loads	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Carts being used for heavy loads	<input type="checkbox"/> Yes <input type="checkbox"/> No	
When lifting, lifting with legs and not backs Backs straight	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No	
Any excessive bending, twisting or reaching to move heavy or awkward items	<input type="checkbox"/> Yes <input type="checkbox"/> No	
When setting the load down, using legs and not backs	<input type="checkbox"/> OK <input type="checkbox"/> No	
<b>PREMISES</b>		
Check fire extinguishers for updated certificates	<input type="checkbox"/> OK <input type="checkbox"/> No	
Exit lighting are all lit	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Combustibles stored too close to water heaters or electric service panels	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<b>OTHER</b>		
Floors dry when using slicers (shock hazard)	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Review condition of safety/security binder	<input type="checkbox"/> OK <input type="checkbox"/> No	
Emergency evacuation plan – discuss with GM	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Look at weather radio and power outage kit	<input type="checkbox"/> OK <input type="checkbox"/> No	
Review condition of Hazard Communication binder; test EE to find SDS for a chemical	<input type="checkbox"/> OK <input type="checkbox"/> No	
Any unauthorized chemicals observed in the workplace	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Are chemical products stored properly	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Inspect condition of first aid box, bloodborne pathogen kit	<input type="checkbox"/> OK <input type="checkbox"/> No	