

FCS Lab Safety Visit:

School	Teacher	Inspector	Date

Y- Yes N- No P- Partial N/A- Not Available

Overall Lab Safety and Organization:

Standard	Upon Inspection	Completed
Overall, the lab is safe and organized.	Y N P N/A Notes:	Y N Date:
Walkways are clear of ANY tripping hazards, including cords and materials.	Y N P N/A Notes:	Y N Date:
Current projects are stored where they do not create a hazard.	Y N P N/A Notes:	Y N Date:
Materials are stored in a manner that will prevent personal injury.	Y N P N/A Notes:	Y N Date:
Scrap materials are stored appropriately or disposed of to avoid hazards.	Y N P N/A Notes:	Y N Date:
Cooking or sewing tools and equipment storage areas are neatly maintained, organized, and controlled to prevent loss.	Y N P N/A Notes:	Y N Date:
Exits are properly identified, and not obstructed in any way. ¹	Y N P N/A Notes:	Y N Date:
All work areas are adequately illuminated.	Y N P N/A Notes:	Y N Date:
A minimum of 36 inches of clear space is required around all power panels.	Y N P N/A Notes:	Y N Date:
All power panel breakers are labeled.	Y N P N/A Notes:	Y N Date:
PPE is maintained in a sanitary condition.	Y N P N/A Notes:	Y N Date:

PPE is available for visitors.	Y N P N/A Notes:	Y N Date:
First Aid kits available and stocked (Gauze, tape, and bandages min) No aspirin or other "drugs."	Y N P N/A Notes:	Y N Date:
Fire Extinguishers are installed and inspected regularly.	Y N P N/A Notes:	Y N Date:
Chemicals are properly labeled.	Y N P N/A Notes:	Y N Date:
SDS is available and easily found.	Y N P N/A Notes:	Y N Date:

Culinary Lab

Student equipment (kitchen appliances and smaller kitchen tools and utensils) is in good repair and safe for student use.		
Equipment is free of dust, grease, or other contaminants (including food) that may smoke or start fires.		
Appliance cords are in good condition and kept free from walkways and sinks.		
Small appliances are turned off and unplugged when not in use. (KitchenAids, blenders, hand mixers, small air fryers, etc.)		

Knives are properly stored to prevent cuts and/or other damage.		
Aprons and chef coats are properly cleaned and stored.		
Dirty rags are placed in a designated area and cleaned daily.		
Students are following proper safety and sanitation techniques, including hair tied back and removal of baggy sweatshirts and coats.		
Floors are clean of food and liquids.		
The food storage area is dry, clean, and organized. Expired food is removed in a timely manner.		
Fridges and freezers are organized, food is labeled, and expired food is removed when needed.		
Lab activities are within the scope of the curriculum (students are not performing tasks beyond their abilities).		

Sewing Lab

All classroom equipment is in good condition (sewing machine, sergers, irons, and smaller equipment) and safe		
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for student use.		
Electrical cords are clear of walkways and in good repair. Extension cords are used appropriately (no daisy chains).		
Sharp equipment (needles, pins, seam rippers, rotary cutters, shears) are stored in secure, safe areas to prevent accidental cuts.		
Ironing boards are stable on tables, counters, or the floor to prevent tipping.		
Fabric, patterns, and other sewing supplies are stored properly and clear of walkways.		
Students have proper storage for supplies and projects to prevent hazards.		

Childcare Lab

Sharp equipment (teacher scissors, paper cutters, die cutters, etc) are stored and secured properly.		
The preschool kitchen area is clean, and all equipment is stored properly.		
The food storage area is dry, clean, and organized. Expired food is removed promptly.		

Fridges and freezers are organized, food is labeled, and expired food is removed when needed.		
Furniture and equipment are in good repair and safe for student and child use.		
All child classroom supplies are stored in safe locations and do not create a hazard.		
Outside equipment is in good repair and safe for child use.		