# Bakery Inspection Checklist

1 Jun 2023 / Jerry Straws / Kookie Moonstars

<table>
<thead>
<tr>
<th>Score</th>
<th>97.33%</th>
<th>Flagged items</th>
<th>2</th>
<th>Actions</th>
<th>2</th>
</tr>
</thead>
</table>

**Bakery**
- Kookie Moonstars

**Conducted on**
- 01.06.2023 07:30 PST

**Prepared by**
- Jerry Straws

**Location**
- 6456 W 83rd St, Burbank, IL 60459, USA
- (41.7413603, -87.7822708)
Flagged items & Actions

Flagged items

Bakery Safety Inspection / Slicers and Wrappers

When it is necessary to sharpen slicer blades on the machine, is a barrier provided leaving only sufficient opening for the sharpening stone to reach the knife blade? [29 CFR 1910.263(j)(1)(v)]

We have a new meat grinder (for the meat pies) that doesn't have a barrier. Asked Minnie to take a look and correct the issue before we use this new equipment.

Photo 1

To Do  |  Priority High  |  Due 08.06.2023 07:33 PST  |  Created by SafetyCulture Staff
New meat grinder without barrier
Hello Minnie! I’m afraid our new meat grinder that arrived yesterday do not have a barrier. Can you please take a look and make sure it is safe before we have it installed? Thanks!

Bakery Safety Inspection / Ovens

Are all safety devices on ovens inspected at least twice a month by an especially appointed, properly instructed person, and at least once a year by a qualified representative of an oven manufacturer? [29 CFR 1910.263(l)(9)(ii)]

The inspection log didn't show the end-of-the-month inspection. I am going to a meeting this afternoon. And will check that perhaps it was just forgotten. Otherwise, I'll do it myself before the end of the day.

To Do  |  Assignee SafetyCulture Staff  |  Priority High  |  Due 08.06.2023 07:34 PST  |  Created by SafetyCulture Staff
Inspection log
Hi Minnie, please meet me after you check on the meat grinder. Thanks!

Other actions

0 actions
## General Machine Guarding

### Are all gears completely enclosed regardless of location? [29 CFR 1910.263(c)(2)]
- Yes

### Are all sprockets and V-belt drives located within reach from platforms or passageways or within 8 feet 6 inches from the floor completely enclosed? [29 CFR 1910.263(c)(3)]
- Yes

### Is machinery that must be lubricated while in motion provided with stationary lubrication fittings inside the machine with extension piping so that it is not necessary to reach into any danger area when lubricating? [29 CFR 1910.263(c)(5)]
- Yes

### Are all hot water and steam pipes covered with insulating material where necessary to keep them from contact with employees? [29 CFR 1910.263(c)(8)]
- Yes

## Mixers

### Is each horizontal dough and vertical mixer equipped with an individual motor and control and with a conveniently located manual switch to prevent the mixer from being started while the machine is being serviced and cleaned? [29 CFR 1910.263(e)(1)(iii) and (e)(2)(i)]
- Yes

### Are all electrical control stations on horizontal dough mixers located so that the operator must be in full view of the bowl in its opened position? [29 CFR 1910.263(e)(1)(iv)]
- Yes

### Are all horizontal dough mixers with power and manual dumping arrangements provided with safety devices that

- **Engage both hands of the operator when the agitator is in motion under power and while the bowl is opened more than one-fifth of its total opening? [29 CFR 1910.263(e)(1)(v)(a)]**
- Yes

- **Prevent the agitator from being started while the bowl is more than one-fifth open without engaging both hands of the operator? [29 CFR 1910.263(e)(1)(v)(b)]**
- Yes

### Is every horizontal dough mixer equipped with a full enclosure over the bowl, which is closed at all times while the agitator is in motion? [29 CFR 1910.263(e)(1)(viii)]
- Yes

**Note:** Only minor openings in this enclosure, such as ingredient doors, flour inlets, etc., each representing less than 1-1/2 square feet in area, shall be capable of being opened while the mixer is in operation.
**Are all overhead covers or doors on horizontal dough or vertical mixers that are subject to accidental closure (1) counter-balanced to remain open or (2) provided with means to hold them open until positively released by the operator? [29 CFR 1910.263(e)(1)(x) and (e)(2)(i)]**

| **Yes** |

---

| **Do vertical mixers have positive bowl locking devices, which require an operator for unlocking? [29 CFR 1910.263(e)(2)(iii)]** |
| **Yes** |

---

| **Do vertical mixers have devices for moving bowls weighing more than 80 pounds (with contents) into and out of the mixing position of the machine? [29 CFR 1910.263(e)(2)(iv)]** |
| **Yes** |

---

**Dividers**

| **100%** |

---

| **Does the back of the divider have a complete cover to enclose all of the moving parts, or are they enclosed or guarded to remove the hazards? [29 CFR 1910.263(f)(3)]** |
| **Yes** |

---

| **Does the rear cover have a limit switch that prevents the machine from operating when the cover is open? [29 CFR 1910.263(f)(3)]** |
| **Yes** |

---

| **Is the guard on the back hinged so that it cannot be completely removed? [29 CFR 1910.263(f)(3)]** |
| **Yes** |

---

| **If a catch or brace holds the cover open, is it designed so that vibrations or minor bumping will not cause the cover to release and drop on employees? [29 CFR 1910.263(f)(3)]** |
| **Yes** |

---

**Moulders**

| **100%** |

---

| **Do mechanical feed moulders have hoppers that are connected to the proofer and designed so that the operators’ hands cannot get into the hopper and come into contact with the in-running rolls? [29 CFR 1910.263(g)(1)]** |
| **Yes** |

---

| **Do hand fed molders have a belt-feed device, or is the hopper extended high enough so that the hands of the operator cannot get into the feed rolls? [29 CFR 1910.263(g)(2)]** |
| **Yes** |

---

| **Is the top edge of the hopper well rounded to prevent injury when it is struck or bumped by the operator's hand? [29 CFR 1910.263(g)(2)]** |
| **Yes** |

---

| **Is a stopping device within easy reach of the operator who feeds the molder and another stopping device within reach of the operator taking the dough away from the molder? [29 CFR 1910.263(g)(3)]** |
| **Yes** |

---

**Manually Fed Dough Brakes**

| **100%** |

---

**4/11**
<table>
<thead>
<tr>
<th>Question</th>
<th>Answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Is the top roll of the manually fed dough brake protected by a heavy gage metal shield extending over the roll to go within 6 inches of the hopper bottom board? [29 CFR 1910.263(h)(1)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is an emergency stop bar provided and located so that the body of the operator will press against the bar if the operator slips and falls toward the rolls, or if the operator gets his or her hand caught in the roll? [29 CFR 1910.263(h)(2)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Does the bar apply the body pressure enough to open positively a circuit that will deenergize the drive motor? [29 CFR 1910.263(h)(2)]</td>
<td>Yes</td>
</tr>
</tbody>
</table>

Note: The emergency stop bar shall be checked for proper operation every 30 days

**Miscellaneous Equipment**

<table>
<thead>
<tr>
<th>Question</th>
<th>Answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Are casters set back far enough from corners of hand trucks to be out of the way of toes and heels, but not far enough back to cause the truck to be unstable? [29 CFR 1910.263(i)(4)(i) ]</td>
<td>Yes</td>
</tr>
<tr>
<td>Do hand or lift trucks have a lock or other device to hold the handle in vertical position when the truck is not in use? [29 CFR 1910.263(i)(4)(ii) and (i)(5)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Are racks equipped with handles located so that no part of the operator's hands extends beyond the outer edge of the frame when holding onto the handles? [29 CFR 1910.263(i)(6)(ii)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Are racks equipped with antifriction bearing casters to give the operator better control of the rack? [29 CFR 1910.263(i)(6)(i i)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Do large air-conditioning units equipped with doors have door locks operable from both inside and outside the units? [29 CFR 1910.263(i)(14)]</td>
<td>Yes</td>
</tr>
</tbody>
</table>

**Slicers and Wrappers**

<table>
<thead>
<tr>
<th>Question</th>
<th>Answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Does the cover over the knife head of reciprocating-blade slicers have an interlocking arrangement so that the machine cannot operate unless the cover is in place? [29 CFR 1910.263(j) (1)(iii)]</td>
<td>Yes</td>
</tr>
<tr>
<td>On slicers with endless band knives, is each motor equipped with a magnet brake that operates whenever the motor is not energized? [29 CFR 1910.263(j)(1)(iv)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is each door, panel, or other point of access to the cutting blades arranged, by means of mechanical or electrical interlocks, so that the motor will be deenergized if access doors, panels or access points are not closed? [29 CFR 1910.263</td>
<td>Yes</td>
</tr>
</tbody>
</table>
When it is necessary to sharpen slicer blades on the machine, is a barrier provided leaving only sufficient opening for the sharpening stone to reach the knife blade? [29 CFR 1910.263(j)(1)(v)]

No

We have a new meat grinder (for the meat pies) that doesn't have a barrier. Asked Minnie to take a look and correct the issue before we use this new equipment.

Hello Minnie! I'm afraid our new meat grinder that arrived yesterday do not have a barrier. Can you please take a look and make sure it is safe before we have it installed? Thanks!

---

**Biscuit and Cracker Equipment**

Do cheese, fruit, and food cutting machines, when provided with a removable hopper, have an electric interlock so that the machine cannot be operated when the hopper is removed? [29 CFR 1910.263(k)(1)(i) and (3)]

Yes

Are reversible dough brakes provided with guards or tripping mechanisms on each side of the rolls? [29 CFR 1910.263(k)(5)]

Yes

Are hoppers for sheeters equipped with automatic stop bars or automatic stopping devices along the back edge of the hopper? [29 CFR 1910.263(k)(7)(ii)]

Yes

**Flour-Handling Equipment**

Are bag chutes (gravity chutes for handling flour bags) designed so that the speed of flour bags is kept to a minimum? [29 CFR 1910.263(d)(2)(i)]

Yes

Note: If the chute inclines more than 30 degrees from the horizontal, an upturn should be at the lower end of the chute to slow down the bags.

Yes

Are dumpbin and blender hoods of sufficient capacity to prevent circulation of flour dust outside the hoods? [29 CFR 1910.263(d)(3)(v)]

Yes

Are dumpbins high enough from the ground so the operator can dump the flour bags without causing undue strain or

Yes

<table>
<thead>
<tr>
<th>Question</th>
<th>Answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>If the edge of any bin is more than 24 inches above the floor, is a bag rest step provided? [29 CFR 1910.263(d)(3)(vi)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is a control device within the operator’s reach to stop the dumpbin and blender? [29 CFR 1910.263(d)(3)(vii)]</td>
<td>Yes</td>
</tr>
</tbody>
</table>

Ovens

<table>
<thead>
<tr>
<th>Question</th>
<th>Answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Are emergency stop buttons provided on mechanical ovens near where the operator is stationed? [29 CFR 1910.263(l)(3)(i)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is all piping at the oven tested to be gas tight? [29 CFR 1910.263(l)(3)(ii)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Are main shutoff valves provided to turn off the fuel or steam in case of an emergency? Can they be operated separately from any automatic valve? [29 CFR 1910.263(l)(3)(iii)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is the main shutoff valve located where explosions, fire, etc. will not prevent access to this valve? [29 CFR 1910.263(l)(3)(iii)(a)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is the main shutoff valve locked in the closed position when operators must enter the oven or when the oven is not in service? [29 CFR 1910.263(l)(3)(iii)(b)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is a main disconnect switch or circuit breaker provided for electrical heating equipment? [29 CFR 1910.263(l)(8)(iii)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is this switch or circuit breaker located where it can be reached quickly and safely? [29 CFR 1910.263(l)(8)(iii)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Does the main switch or circuit breaker have provisions for locking it in the open position if any work must be performed on the electrical equipment or inside the oven? [29 CFR 1910.263(l)(8)(iii)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Are all protective devices properly maintained and kept in working order? [29 CFR 1910.263(l)(9)(i)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Are all safety devices on ovens inspected at least twice a month by an especially appointed, properly instructed person, and at least once a year by a qualified representative of an oven manufacturer? [29 CFR 1910.263(l)(9)(i)]</td>
<td>No</td>
</tr>
</tbody>
</table>

The inspection log didn’t show the end-of-the-month inspection. I am going to a meeting this afternoon. And will check that perhaps it was just forgotten. Otherwise, I’ll do it myself before the end of the day.

To Do | Assignee SafetyCulture Staff | Priority High | Due 08.06.2023 07:34 PST | Created by SafetyCulture Staff
<table>
<thead>
<tr>
<th>Inspection log</th>
<th>Yes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hi Minnie, please meet me after you check on the meat grinder. Thanks!</td>
<td></td>
</tr>
<tr>
<td>Is protection of the gas pilot light provided when it is impracticable to protect the main flame of the burner and if the pilot flame cannot contact the flame electrode without being in the path of the main flame of the burner? [29 CFR 1910.263(l)(9)(iii)(a)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Note: Failure of any gas pilot should automatically shutoff the fuel supply to the burner.</td>
<td>Yes</td>
</tr>
<tr>
<td>Are ovens with multiple burners equipped with individual atmospheric pilot lights if sufficient secondary air is in the baking chamber where gas is available; or, is each burner equipped with an electric spark-type ignition device? [29 CFR 1910.263(l)(9)(iii)(b)]</td>
<td>Yes</td>
</tr>
<tr>
<td>When fuel is supplied and used at line pressure, are safety shutoff valves provided in the fuel line leading to the burner? [29 CFR 1910.263(l)(9)(v)]</td>
<td>Yes</td>
</tr>
<tr>
<td>When fuel is supplied in excess of line pressure, are safety shutoff valves provided in the fuel line leading to the burners? [29 CFR 1910.263(l)(9)(v)(a)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Note: The fuel supply lines may be equipped with other automatic valves that prevent the flow of fuel when the compressing equipment is stopped.</td>
<td>Yes</td>
</tr>
<tr>
<td>Is the safety shutoff valve positively tight and tested at least twice monthly? [29 CFR 1910.263(l)(9)(v)(b)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Does the safety shutoff valve require manual operation for reopening after it has closed, or is the electric circuit arranged so that it requires a manual operation to reopen the safety shutoff valve? [29 CFR 1910.263(l)(9)(v)(e)]</td>
<td>Yes</td>
</tr>
<tr>
<td>Is the manual reset-type safety shutoff valve arranged so that it cannot be locked in an open position by external means? [29 CFR 1910.263(l)(9)(v)(f)]</td>
<td>Yes</td>
</tr>
<tr>
<td>If blowers are used for supplying the air for combustion, is the safety shutoff valve interlocked so that it will close in case of air failure? [29 CFR 1910.263(l)(9)(v)(g)]</td>
<td>Yes</td>
</tr>
<tr>
<td>If gas or electric ignition is used, does the safety shutoff valve close in case of ignition failure? [29 CFR 1910.263(l)(9)(v)(h)]</td>
<td>Yes</td>
</tr>
<tr>
<td>On burners equipped with combustion safeguards, does the valve close in case of burner flame failure? [29 CFR 1910.263(l)(9)(v)(h)]</td>
<td>Yes</td>
</tr>
</tbody>
</table>
Is one main, manually operated, fuel shutoff valve provided on each oven and located closer to the source of the fuel than all other valves in the system? [29 CFR 1910.263(l)(9)(vi)]

Is any space in an oven (except direct-fired ovens) that could be filled with an explosive mixture protected by explosion vents? [29 CFR 1910.263(l)(9)(viii)]

Are explosion doors that have substantial weight attached by chains or similar means to prevent flying parts from injuring people in case of an explosion? [29 CFR 1910.263(l)(9)(viii)(a)]

If explosion vents are located so that flying parts or gas might endanger people on or near the oven, are heavily constructed shields or deflectors made from noncombustible material provided? [29 CFR 1910.263(l)(9)(viii)(b)]

If the gas supply pressure is substantially higher than that at which the burner oven can operate, is a gas-pressure regulator used? [29 CFR 1910.263(l)(9)(xi)]

Is a relief valve placed on the outlet side of gas-pressure regulators where gas is supplied at high pressure? [29 CFR 1910.263(l)(9)(xi)(d)]

Is the discharge from the relief valve piped to the outside of the building? [29 CFR 1910.263(l)(9)(xi)(d)]

Are direct-fired ovens safeguarded against failure of fuel, air, or ignition? [29 CFR 1910.263(l)(10)(i)]

Is each circulating fan in direct recirculating ovens interconnected with the burner in such a manner that the fuel is shut off by a safety valve when the fan is not running? [29 CFR 1910.263(l)(11)(i)]

Is the flame of the burner or burners in direct recirculating ovens protected by a quick-acting, flame-sensitive safeguard that will automatically shut off the fuel supply in case of burner failure? [29 CFR 1910.263(l)(11)(ii)]

Are duct systems (in indirect recirculating ovens) operating under pressure tested for tightness in the initial starting of the oven and at intervals of six months or less? [29 CFR 1910.263(l)(15)(iii)]

Completion

Comments/Recommendations

No issues aside from the new meat grinder and the missing log for the end-of-the-month inspection. Will both be resolved before the end of the day.
Media summary

Photo 1