

Building/Room No.: \_\_\_\_\_

Inspector: \_\_\_\_\_

Department: \_\_\_\_\_

Date of Inspection: \_\_\_\_\_

Signage	n/a	S	U
Emergency action/building evacuation plan posted and up-to-date.			
Emergency contacts posted on or above the phone.			
Ice-machines labeled "Not for Human Consumption"			
Chemical refrigerators labeled "No Food or Drink" (food refrigerators labeled Food and Drink Only – No Chemicals.)			
All storage cabinets have the appropriate signage (e.g. flammable, corrosive, poison) with corresponding pictograms.			
Emergency equipment labeled with highly visible signs.			

Safety Shower and Eyewash	n/a	S	U
Eyewash and safety shower located nearby (within 10 seconds).			
Eyewash inspection up to date.			
Eyewash unit unobstructed.			
Safety shower inspection up to date.			
Safety shower unit unobstructed.			

Fume Hoods	n/a	S	U
Each fume hood has been tested within the last year.			
Chemical fume hood vents are unobstructed.			
Sash is closed when fume hood is not in use.			
Storage in the hood is minimized and containers are closed. Containers are at least 6 inches inside the fume hood.			

Fire Prevention and Electrical Safety	n/a	S	U
Fire extinguishers are mounted and unobstructed.			
Fire extinguishers fully charged with tamper indicator in place.			
No excessive storage of combustible materials near any hot surface or equipment (e.g. paperwork, boxes, shipping containers).			
No use of extension cords.			

Compressed gas cylinders	n/a	S	U
Stored upright and secured.			
Valve caps in place on cylinders not actively in use.			
Each cylinder must be labeled and contain an inventory hang tag.			
Cylinder inspection date is within the last 10 years			

Housekeeping and Miscellaneous Lab Safety	n/a	S	U
No food or drink in chemical refrigerators and vice versa.			
Spill control materials available.			
Broken glass box available and only contain approved items.			
Aisles and passageways are clear and unobstructed (36 inches of clear aisle space throughout the lab).			
Exits are not blocked.			
No evidence of food or drink.			

Chemical Storage	n/a	S	U
No flammable materials in a standard refrigerator.			
Less than 10 gallons of flammable materials outside of flammable storage cabinets.			
Chemicals stored by hazard class (i.e. flammable, corrosive, oxidizer, poisons, etc.)			
Peroxide formers are dated when material received/opened. Materials are not expired.			
No chemical storage on the floor.			
Secondary chemical storage bottles are labeled with material name, the hazards, and the appropriate pictogram.			

Corrective Action			
Items to be rectified by space owner within 10 days:			
Items to be rectified by EHS:		Follow up inspection scheduled for: _____	
I understand the corrective actions required:			
Name: _____		Signature: _____ Date: _____	
Follow up Inspection Status:	items properly addressed	items in the process of being addressed	items were not properly addressed - CHP compliance process initiated