Family and Consumer Sciences (FACS) Safety Checklist

Inspector Name: _____ Date: _____
Location/Classroom: _____

General Safety & Administration

[ ] Teacher is present in the lab anytime students are present.
[ ] Exits are clearly marked and the paths to the exits are clear and unobstructed.
[ ] Work areas are maintained in a clean, orderly condition and are properly illuminated.
[ ] First aid kit is appropriately stocked and accessible.
[ ] Stop the Bleed kit is available.
[ ] Safety Data Sheets (SDS) are available for all applicable materials.

Power & Electrical

[ ] Emergency stop button for electrical appliances is available and properly labeled.
[ ] Gas shutoff is accessible and properly labeled.
[ ] A minimum of 36 inches of clear space is maintained around all power panels.
[ ] Power panel fronts are secure, with all openings covered by breakers or blanks.
[ ] All power panel breakers are accurately labeled.
[ ] All appliances are plugged into a permanent power source (no extension cords, power strips, or multiplex adapters).
[ ] Cords on all equipment are intact with no cuts, deterioration, or bare wires.
[ ] Extension cords are used *only* as temporary power, are in good repair, and are equipped with a ground (two-wire zip cords are prohibited).
[ ] Cords do not create trip hazards and are not run through doorways, windows, or walls.

Cooking Lab

[ ] Floors are clean and free of food, liquids, or grease.
[ ] Walkways are clear of tripping hazards.
[ ] Kitchen tools and small appliances are in good repair.
[ ] Small appliances are turned off and unplugged when not in use.
[ ] Cooking tools are organized, and access is controlled to prevent loss.

[ ] Knives are properly and safely stored.
[ ] Food storage areas are dry, clean, and organized.
[ ] Food items are stored off the floor.
[ ] Bulk items (flour, salt, sugar, etc.) are stored in airtight containers.
[ ] Walk-in fridges and freezers are free of ice buildup on the condensers.
[ ] Food preparation and storage equipment is free of dust, grease, and other contaminants.
[ ] Chemicals are properly labeled and stored completely away from food items.
[ ] Combustibles are not stored on stovetops or within 18 inches of microwaves.

Sewing Lab

[ ] Sewing tools are organized, and access is controlled to prevent loss.
[ ] All sewing equipment is in good working repair.
[ ] Sharp equipment (needles, pins, seam rippers, rotary cutters, scissors, shears, etc.) is safely stored to prevent hazards.
[ ] Fabrics, patterns, and supplies are stored in an orderly manner.
[ ] Irons are unplugged when not in use.
[ ] Cords are in good repair and are not draped across walkways.
[ ] Shoes are strictly required in sewing classes to prevent injury from lost needles in the carpet.

Childcare Lab

[ ] Classroom door is securely locked at all times.
[ ] Sharp items are stored where children cannot access them.
[ ] All chemicals are stored out of reach of children or in a locked cabinet.
[ ] Chemicals are safely stored away from food items.
[ ] Kitchen area is clean, free of trip/slip hazards, and all equipment is properly stored.
[ ] Furniture and play equipment are in good repair.
[ ] Classroom supplies are stored in a safe, secure manner.
[ ] Outdoor/indoor playground equipment is in good repair.