



Sample Food Service Slip, Trip and Fall Prevention Checklist

Location: _____ Manager: _____ Date: _____

Exterior Premises				
Areas to Check	Ok	Poor	N/A	Corrective Actions Taken
Condition of Parking Lot Surface (large cracks, uneven sections, potholes, free of snow/ice)				
Parking Spaces Clearly Marked				
Adequate Exterior Lighting				
Handicap Parking Space Marked (posted sign or painted space)				
Condition of Handicap Ramp (surface condition)				
Condition of Concrete Parking Stops				
Condition of Concrete Curbing				
Concrete Walkway Surface Condition				

Interior Premises				
Areas to Check	Ok	Poor	N/A	Corrective Actions Taken
Main Entrance Weather Mat in Place				
Condition of Floor in Dining Area				
Outside Patio Floor Condition (wooden decks — knot holes, splintering, cracks, gaps)				
Condition of Dining Furniture (survey tables, chairs and booths)				

Interior Premises, Continued				
Areas to Check	Ok	Poor	N/A	Corrective Actions Taken
Adequate Lighting				
Condition of Step Surface (short stair leading to bar or dining area)				
Floor Surface Transition – Carpet to Hard Surface				
Restrooms Dry				
Restroom Inspections Documented				
Condition of Chairs and/or Bar Stools				
Condition of Salad Bar Area				
Exits Properly Marked				
Mats in Place at Beverage Stations				
Beverage Station Free of Water/Ice				