EQUIPMENT SAFETY POST-STARTUP CHECKLIST

INSTRUCTIONS: This checklist is intended to help focus attention on the safety and health issues to be evaluated and addressed after starting up new equipment. The checklist is intended to be a general guide. It is not comprehensive and does not guarantee compliance with applicable OSHA and ANSI standards.

For the user's convenience, a "comments" section is included at the bottom of the checklist so that any items that may need to be corrected or further explored can be recorded. A reference section is also included at the end of the checklist to offer additional helpful resources related to this topic.







Through the OSHA and National Chicken Council (NCC) and the National Turkey Federation (NTF)
Alliance, NCC and NTF developed this checklist for informational purposes only. It does not necessarily reflect the official views of OSHA or the U.S. Department of Labor.

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POST START-UP REVIEW CHECKLISTTo be accomplished approximately 30 days after equipment installation

EQUIPMENT NAME:											
EQUI	IPMEN'	Γ DESC	RIPT	TION:							
LINE	LINE NUMBER/LOCATION:										
ORIC	GINAL S	START-	UP D	DATE: DATE OF THIS INSPECTION:							
YES	NO	N/A	1.	Does equipment remain securely anchored in place? (If applicable)							
			2.	Does the surrounding area remain free of sharp edges, burrs, protruding nuts, bolts nails, screws, etc.?							
			3.	Is all original guarding properly in place and secure?							
			4.	Is additional guarding needed?							
			5.	Are originally installed warning signs, labels, procedures, rules, etc. intact and withstanding the rigors of production and sanitation processes?							
			6.	Are controls adequately labeled?							
			7.	Has the auditor confirmed the integrity of the energy control procedure?							
			8.	Are all electrical components, controls, and supply line stress relief points uncompromised?							
			9.	Do all hangers and supports remain intact, plumb, straight, etc?							
			10.	Has the auditor confirmed by observation and conversation with operators and supervisors' ergonomic features are effective?							
			11.	Has the evacuation plan been reviewed for possible modifications since the equipment was installed?							
			12.	Have employees been trained on the operation of all controls and monitoring equipment?							
			13.	Have sanitation procedures been validated to assure that no unsafe conditions have been created?							
			14.	Has a preventative maintenance program been established to include safety components?							
			15.	Have O & M manuals been provided and distributed?							
			16.	Are MSDS's in house/available on chemicals used with process, added to the chemical inventory, and operators trained on the hazards?							
			17.	Do operators/supervisors have any safety concerns with the operation of this equipment?							

MENTS:			

References:

OSHA Standards:

29 CFR 1910.212 General Requirements for All Machines

29 CFR 1910.147 Control of Hazardous Energy (Lockout/Tagout)

29 CFR 1926.502 Fall Protection Systems Criteria and Practices

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