

Inspection Report Summary

Department: Tortilla Line

Machine: Tortilla Mixer

Time to Conduct Audit: 0 minutes

Auditor: Graham Oliver

Inspected Date: Nov 28, 2024

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	Activity	Dangerous Phenomenon	Severity	Exposure Frequency	Probability of Occurrence	Possibility of Avoidance	Risk Index	Prevention Measures Adopted	Corrective Action	WO Num	Assigned to
1	Load Mixer	Crush, Entanglement-contact with moving parts	G1	F1	O1	O1	1	Restrict Access			

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	Question	Corrective Action	Pass/Fail	Work Order Number	Assigned to
1	Safe Work Procedure posted?				
2	Are all Emergency Stops clearly marked and functioning properly?				

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	Question	Corrective Action	Pass/Fail	Work Order Number	Assigned to
1	Are Emergency Exits clear and unobstructed?				
2	Are Emergency Exits clearly identified?				
3	Are Fire Extinguishers/Fire Control Equipment clearly visible and identified?				
4	Have the Fire Extinguishers/Fire Control Equipment been recently inspected?				
5	Are the Eyewash Stations working and clean, and unobstructed?				

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6	Are all the sprinkler heads in your location unobstructed?				
7	Is Access to the Electrical Panels clear and unobstructed?				
8	Are carts in good condition?				
9	Is the lighting all functioning properly and adequate for the area?				
10	Are noise levels adequate with PPE, any high impulse or continual noise?				

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11	Is the temperature in the area comfortable to work in?				
12	Are all air quality systems working (dust, fumes or vapour present)?				
13	Is the housekeeping (floor and work surfaces) sufficient for the area?				
14	Are the employees using their PPE?				
15	Are all controlled substances labelled in accordance with GHS standards?				