

Food Processing Questionnaire

OPERATION:

| 1. | Please provide a complete description of operation: | | | | | | | |
|----|---|-----|----|--|--|--|--|--|
| 2. | Please provide details of safety program? | | | | | | | |
| EM | PLOYEES: | | | | | | | |
| 1. | What are the ages and experience level of employees? | | | | | | | |
| 2. | What are the hiring procedures? | | | | | | | |
| 3. | . What type of training does the insured provide to new employees? | | | | | | | |
| DE | LIVERY: | | | | | | | |
| 1. | What is the insured's radius of operations? | | | | | | | |
| 2. | Who do they sell their products to? | | | | | | | |
| 3. | How frequently are deliveries made? | | | | | | | |
| 4. | How many delivery trucks are used? | | | | | | | |
| 5. | Are the trucks refridgerated? Yes No Year, make, and model? | | | | | | | |
| 6. | Who delivers products? if employees, do they get motor vehicle reports and maintain them on file? | | | | | | | |
| EQ | UIPMENT: | | | | | | | |
| 1. | What is the extent of automation of the insured's production system? | | | | | | | |
| 2. | Are conveyor belts fitted with nip point guards? | Yes | No | | | | | |
| 3. | Is the insured compliant with OSHA lockout/tagout standards? | Yes | No | | | | | |
| 4. | Is heat producing equipment such as pasteurizing vats, conveyors, and filling machines properly insulated or guarded? | Yes | No | | | | | |
| 5. | Are signs posted to warn employees of heat hazards? | Yes | No | | | | | |

6. Is there a heat stress reduction program in areas with radiant heat from machinery and high levels of humidity? Yes No

| 7. ls a | Ill machinery grounded and is all electrical equipment designed for use in wet areas? | | | | | | |
|--|---|-----------|-----|----|--|--|--|
| . Wł | nat type of refrigeration system is used? Freon or ammonia? | | | | | | |
| 9. Who maintains equipment/machinery? If contracted out, are certificates of insurance obtained: | | | | | | | |
| FE | TY: | | | | | | |
| 1. | Is a lockout/tagout system used when maintaining/repairing maching | nery? | Yes | No | | | |
| 2. | Does insured require or provide non-skid soled shoes? | | Yes | No | | | |
| 3. | What housekeeping procedures are in place to help reduce slips a | nd falls? | | | | | |
| 4. | Are there floor drains in plant? Yes No | | | | | | |
| 5. | Are squeegees provided and used to reduce water buildup? | Yes | No | | | | |
| 6. | Are proper lifiting techniques included in job safety training | Yes | No | | | | |
| 7. | What type of lifting aids are provided for employees (ex: dollies/handcarts)? | | | | | | |
| 8. | Is a forklifted used? Yes No If so, what type of training is required? | | | | | | |
| • \ - • | IICALS/GASES: What kind of precaution is taken to prevent leakage and inhalation of A s there proper ventilation in the refrigeration system area? What kind of chemical sanitizers are used to sanitize tanks/facility? | Yes | No | | | | |
| • \ | What kinds of chemicals are used in the testing area? | | | | | | |
| - | What quantities are kept and how are they stored? | | | | | | |
| | Are flammable chemicals stored in fire-resistant containers and ca | binets? | | | | | |
| | Are MSDS made available for all chemicals? | | | | | | |