# General Safety Inspection Checklist - Vineyards

**Instructions:** Check each section as Satisfactory (YES) or Unsatisfactory (NO). If you check NO, describe the hazardous conditions or unsafe practices observed during the inspection and make recommendations for correction on the Safety Inspection Corrective Action Summary List (Pg. 4) of this inspection checklist. Each corrective action must be assigned a responsible person to follow-up. Completion of corrective actions must be documented.

<table>
<thead>
<tr>
<th>Satisfactory</th>
<th>Yes</th>
<th>No</th>
<th>Observations/Recommendations</th>
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</thead>
<tbody>
<tr>
<td><strong>A. FIRE PROTECTION (6150-6184)</strong></td>
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<tr>
<td>1. Extinguishers charged, serviced within the last year, tagged and accessible</td>
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<td><strong>B. EGRESS</strong></td>
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<tr>
<td>1. All exits visible, unobstructed and accessible</td>
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<td>2. All exit marked with a visible sign</td>
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<td><strong>C. WORK AREAS</strong></td>
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<tr>
<td>1. Walking and working surfaces clear of obstructions</td>
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<tr>
<td>2. Work areas, storerooms, lunchrooms, washrooms and other occupied areas clean, orderly and sanitary</td>
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<td><strong>D. LADDERS</strong></td>
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<tr>
<td>1. Ladders are appropriate for intended use</td>
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<td>2. Ladders are in good condition (rungs, hinges, rubber cleats, frame)</td>
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<td>3. Ladders are being properly stored</td>
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<td>4. Ladders are secured or tied off when in use</td>
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<td><strong>E. COMPRESSED GAS CYLINDERS/TANKS (4648-4665)</strong></td>
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<tr>
<td>1. Current Inspection Certificate posted on Air Compressors</td>
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<tr>
<td>2. Gas Cylinders upright, properly secured and labeled</td>
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<tr>
<td>3. Empty and full Gas Cylinders separated</td>
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<td>4. Cylinders stored with valve protection caps in place</td>
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<td><strong>F. ELECTRICAL</strong></td>
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<tr>
<td>1. Wiring clear of combustibles and/or flammables</td>
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<tr>
<td>2. Adequate (36&quot;) clearance around control panels</td>
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<tr>
<td>3. Control panel switches clearly identified</td>
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<td>4. Extension cords not used as permanent wiring</td>
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<tr>
<td>5. All electrical outlet boxes covered</td>
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<tr>
<td>6. Wiring in good condition and secured adequately</td>
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</tbody>
</table>
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<tbody>
<tr>
<td><strong>G. SAFE WORK PRACTICES (3300-3416)</strong></td>
<td>Yes</td>
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<tr>
<td>1. Eye, hearing &amp; respiratory protection in use (when required)</td>
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<td>2. Safe lifting practices being observed</td>
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<tr>
<td>3. PPE being properly stored and maintained</td>
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<tr>
<td><strong>H. AGRICULTURAL EQUIPMENT (3440)</strong></td>
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<tr>
<td>1. Moving parts guarded (i.e. tractors)</td>
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<td>2. Hazard area clearly defined by signs</td>
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<td>3. Lock-out/Tag-out procedures in use when applicable</td>
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<tr>
<td>4. Capacities and Instructions posted on hoists</td>
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<tr>
<td><strong>I. HAND HELD TOOLS (3456)</strong></td>
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<tr>
<td>1. Equipment in good working condition</td>
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<tr>
<td><strong>J. CHEMICAL STORAGE AND USE (5149)</strong></td>
<td></td>
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<tr>
<td>1. Material Safety Data Sheets (MSDSs) available</td>
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<tr>
<td>2. Hazardous materials containers are properly labeled as to the contents and hazard warnings</td>
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<tr>
<td>3. Incompatible chemicals are stored in different locations (i.e. acids/bases separated)</td>
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<tr>
<td>4. Lids and caps replaced on all containers when not in use</td>
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<tr>
<td>5. Assure eyewashes are available, that they are clearly marked and accessible (30” clearance in shops). Assure they have been flushed on a regular basis or for bottles on tractors that they are not expired.</td>
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<tr>
<td>6. Assure that flammable liquids are grounded and bonded when dispensed</td>
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### K. SANITATION (3457)

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<th>Satisfactory</th>
<th>Yes</th>
<th>No</th>
<th>Observations/Recommendations</th>
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<tbody>
<tr>
<td><strong>1. Drinking water:</strong> Potable water jugs accessible, water is cool, use single use cups</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td><strong>2. Toilets:</strong> Separate (Male/Female); no more that ¼ mile or 5 minutes; Sanitary; Toilet Paper available; one facility for every 20 employees; vents in good condition; Toilet cleaning records up to date, door locks present and working.</td>
<td>Yes</td>
<td>No</td>
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<td><strong>3. Hand washing Facilities:</strong> Provided; potable water in use 15-gal minimum; soap, Sanitary; Paper Towels available; Signs (hand washing only).</td>
<td>Yes</td>
<td>No</td>
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### L. Cal-OSHA SAFETY

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<th>No</th>
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<tbody>
<tr>
<td><strong>1. OSHA A-9 (Hazard Communication Information for Employees Working in Fields)</strong></td>
<td>Yes</td>
<td>No</td>
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<tr>
<td><strong>2. OSHA A-8 (Hazard Communication Information for Employees Handling Pesticides in Agricultural Settings)</strong></td>
<td>Yes</td>
<td>No</td>
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<td><strong>3. Cal-OSHA Safety &amp; Health Protection on the Job (12/01)</strong></td>
<td>Yes</td>
<td>No</td>
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<td><strong>4. Access to Medical Records S-11 (11/93)</strong></td>
<td>Yes</td>
<td>No</td>
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<td><strong>5. Employee Operating Instructions (for forklifts, industrial trucks, tow tractors) S-504 (8/90)</strong></td>
<td>Yes</td>
<td>No</td>
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<td><strong>6. Emergency Phone numbers</strong></td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>Section</td>
<td>Observation</td>
<td>Corrective Action(s)</td>
<td>Responsible Person</td>
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