

Personal Protective Equipment Check List

Check PPE is in good working order without defects – any PPE with a defect or problem should be withdrawn immediately and replaced.

Once the PPE has been checked the head of department should sign and date in the appropriate section

PPE issued to an employee will be done in conjunction with full training and the relevant risk assessment included. Full details should be written below including standard and condition of the equipment

PPE Issued	January	April	July	October
Protective (Steel Te Capped Shoes) To be worn at all times in the kitchen <i>Check for signs of wear and tear</i>				
Aprons/Overalls Whites (Cooking) <i>New overalls to be worn at the start of every shift</i>				
Safety Goggles <i>Check for fitting, elastic tension and for any gaps or cracks</i>				
Rubber Gloves (cleaning) <i>Check for signs of wear or leakage. Check for suitable remaining grip and thickness</i>				
Face Masks (Oven Cleaning) <i>Replace after each use – ensure that they are properly fitted for each individual</i>				

Comments and defects recorded should be listed below