SITE survey. APP

SITE SURVEY REPORT

PPE Hazard Assessment

Prepared for	Scioto Table Catering LLC
Date	7 Oct 2026
Site	Scioto Table Catering, Columbus, OH
Prepared by	B. Achterberg

FORM

PPE Hazard Assessment

1. Workplace and assessment

Project	Scioto Table Catering, Columbus, OH: PPE hazard assessment (completed example)
Site address	780 Brickyard Run Road, Columbus, OH 43215
Client or owner	Scioto Table Catering LLC
Location (GPS)	39.9690, -83.0105
Hazard assessment date	7 Oct 2026
Assessed by	B. Achterberg
Employer	Scioto Table Catering LLC
Workplace evaluated	Production kitchen and warehouse, 780 Brickyard Run Road
Others who took part	Executive chef H. Osei, warehouse lead P. Lindgren, two dish porters
PPE provided at no cost to employees, apart from the items 1910.132(h) excludes?	Yes
Any employee-owned PPE checked for adequacy, maintenance and sanitation?	Yes
Next review of this assessment	6 Oct 2027

PPE hazard assessment (29 CFR 1910.132(d)). The employer assesses the workplace to find hazards that are present, or likely to be present, which need PPE. Where they are, the employer selects the PPE that protects against them and has each affected employee use it, tells each affected employee the selection, and selects PPE that properly fits each one. The assessment is verified by a written certification. Appendix B to Subpart I is non-mandatory guidance on how to do it: a walk-through survey, hazard sources, injury records, then selection.

2. Hazards and PPE by area or task

Walk through each area, look for the sources of hazards, then for each body area record whether a hazard is present, its source and the PPE selected. Select PPE that gives more than the minimum protection needed, fit it to the user and explain its care and use (Appendix B).

Areas and tasks assessed 1: Dish room

Area or task	Dish room
Job titles and number of employees	Dish porters, 3 per shift

Work done here	Running the hood dish machine, pre-rinse spraying, filling the degreaser and detergent dispensers from 5-gallon jugs.
Hazard sources seen on the walk-through	Chemical exposures, High temperatures (burns, ignition)
Injury and incident history for this area	One splash to the eye from degreaser in March 2026, first aid only.
Eyes and face	Hazard found
Eyes and face: source of the hazard	Splash when topping up the degreaser dispenser and from the pre-rinse spray
Eyes and face: PPE selected	Indirect-vent chemical splash goggles
Eyes and face: in use when seen	Not worn or wrong PPE
Head	No hazard found
Hands	Hazard found
Hands: source of the hazard	Alkaline detergent and degreaser, hot rinse water
Hands: PPE selected	Long-cuff chemical-resistant nitrile gloves
Hands: in use when seen	Worn as selected
Feet	No hazard found
Body (protective clothing)	Hazard found
Body (protective clothing): source of the hazard	Hot water spray and chemical splash at the pre-rinse sink
Body (protective clothing): PPE selected	Waterproof bib apron
Body (protective clothing): in use when seen	Worn as selected
Hearing	No hazard found
Respiratory	No hazard found
Selected PPE fits each affected employee?	Yes
Selection told to each affected employee?	Yes
Any defective or damaged PPE found in use?	No

Photos of the hazards and PPE



Area result	Action needed

Areas and tasks assessed 2: Hot line and fry station

Area or task	Hot line and fry station
Job titles and number of employees	Line cooks, 4 per shift
Work done here	Frying, oven roasting, lifting hotel pans and sheet pans, filtering fryer oil at close.
Hazard sources seen on the walk-through	High temperatures (burns, ignition), Sharp objects (piercing feet, cutting hands)
Injury and incident history for this area	Two minor burns to the forearm in 2026 from oven racks.
Eyes and face	Hazard found
Eyes and face: source of the hazard	Hot oil splatter when lowering baskets and filtering oil
Eyes and face: PPE selected	Safety glasses with side shields for oil filtering
Eyes and face: in use when seen	Not seen in use
Head	No hazard found
Hands	Hazard found
Hands: source of the hazard	Thermal burns from fryer baskets, oven racks and hot pans
Hands: PPE selected	Heat-resistant oven mitts and long gloves for oil filtering
Hands: in use when seen	Worn as selected
Feet	No hazard found

Body (protective clothing)	Hazard found
Body (protective clothing): source of the hazard	Hot oil splash when filtering the fryers
Body (protective clothing): PPE selected	Oil-resistant apron for oil filtering
Body (protective clothing): in use when seen	Worn as selected
Hearing	No hazard found
Respiratory	No hazard found
Selected PPE fits each affected employee?	Yes
Selection told to each affected employee?	Yes
Any defective or damaged PPE found in use?	No

Photos of the hazards and PPE



Area result	PPE selected and in use

Areas and tasks assessed 3: Butchery and prep

Area or task	Butchery and prep
Job titles and number of employees	Prep cooks, 2 per shift
Work done here	Boning and portioning meat, slicing on the deli slicer, cutting vegetables.
Hazard sources seen on the walk-through	Sharp objects (piercing feet, cutting hands), Moving machinery, tools or flying particles
Injury and incident history for this area	One knife cut needing stitches in June 2026 while boning chicken.
Eyes and face	No hazard found

Head	No hazard found
Hands	Hazard found
Hands: source of the hazard	Severe cuts from boning knives and the slicer blade during cleaning
Hands: PPE selected	Cut-resistant glove on the non-knife hand; cut-resistant gloves for slicer cleaning
Hands: in use when seen	Worn as selected
Feet	No hazard found
Body (protective clothing)	No hazard found
Hearing	No hazard found
Respiratory	No hazard found
Selected PPE fits each affected employee?	Yes
Selection told to each affected employee?	Yes
Any defective or damaged PPE found in use?	No

Photos of the hazards and PPE



Area result	PPE selected and in use

Areas and tasks assessed 4: Warehouse receiving and storage

Area or task	Warehouse receiving and storage
Job titles and number of employees	Warehouse staff and drivers, 3
Work done here	Unloading deliveries with a pallet jack, putting away cases on racking, picking orders in the walk-in freezer.

Hazard sources seen on the walk-through	Falling or dropped objects, Rolling or pinching objects (crushing feet), Sharp objects (piercing feet, cutting hands), Workplace layout and co-workers nearby
Injury and incident history for this area	Pallet jack ran over a driver's foot in January 2026 (bruising, street shoes).
Eyes and face	No hazard found
Head	No hazard found
Hands	Hazard found
Hands: source of the hazard	Cuts and splinters from banding, cardboard and pallets
Hands: PPE selected	Leather work gloves
Hands: in use when seen	Worn as selected
Feet	Hazard found
Feet: source of the hazard	Pallet jack wheels, dropped cases and pallets
Feet: PPE selected	Safety-toe shoes
Feet: in use when seen	Worn as selected
Body (protective clothing)	Hazard found
Body (protective clothing): source of the hazard	Picking in the walk-in freezer for long periods
Body (protective clothing): PPE selected	Insulated freezer jacket and gloves
Body (protective clothing): in use when seen	Worn as selected
Hearing	No hazard found
Respiratory	No hazard found
Selected PPE fits each affected employee?	Yes
Selection told to each affected employee?	Yes
Any defective or damaged PPE found in use?	No

Photos of the hazards and PPE



Area result	PPE selected and in use
Areas or tasks assessed	4
Hazards found	10
PPE not worn or wrong when seen	1
Fit, communication or defective PPE problems	0
Body areas not checked	0

3. Certification of hazard assessment

> Certification of hazard assessment (29 CFR 1910.132(d)(2)). This document is the employer's written certification that the workplace hazard assessment recorded here has been performed. It names the workplace evaluated, the person certifying that the evaluation was performed and the date or dates of the assessment. It records that the assessment was done; it does not certify that any PPE or workplace complies.

Workplace evaluated	Scioto Table Catering production kitchen and warehouse, 780 Brickyard Run Road, Columbus, OH
Date or dates of the hazard assessment	6 and 7 October 2026
Person certifying that the evaluation was performed	B. Achterberg
Role	Operations manager
I certify that the workplace hazard assessment in this document was performed.	Yes

Signature of the person certifying



4. PPE training

> Each employee required to use PPE is trained in when and what PPE is needed, how to put it on, take it off, adjust and wear it, its limitations, and its care, maintenance, useful life and disposal, and shows they understand before doing the work. Retrain when changes or gaps make earlier training out of date (1910.132(f)).

Employees trained 1: A. Yilmaz

Employee (name or ID)	A. Yilmaz
Area or task	Dish room
PPE they use	Splash goggles, nitrile gloves, apron
Trained on	7 Oct 2026
Training covered	When PPE is necessary, What PPE is necessary, How to put on, take off, adjust and wear it, Its limitations, Care, maintenance, useful life and disposal
Showed they understand the training and can use the PPE properly?	Yes
Retraining needed because	None

Employees trained 2: G. Ferreira

Employee (name or ID)	G. Ferreira
Area or task	Hot line
PPE they use	Oven mitts, safety glasses and apron for oil filtering
Trained on	7 Oct 2026
Training covered	When PPE is necessary, What PPE is necessary, How to put on, take off, adjust and wear it, Its limitations, Care, maintenance, useful life and disposal
Showed they understand the training and can use the PPE properly?	Yes
Retraining needed because	None

Employees trained 3: N. Brooks

Employee (name or ID)	N. Brooks
Area or task	Warehouse
PPE they use	Safety-toe shoes, leather gloves, freezer jacket
Trained on	6 Oct 2026
Training covered	When PPE is necessary, What PPE is necessary, How to put on, take off, adjust and wear it, Its limitations, Care, maintenance, useful life and disposal
Showed they understand the training and can use the PPE properly?	Yes
Retraining needed because	None
Employees recorded	3
Training topics missed	0
Not shown or retraining needed	0

5. Result, actions and sign-off

Items needing action	1
Result	Action needed before the work continues

Actions 1: Mount the splash goggles on a hook at the degreaser dispenser and add goggles to the dish room opening checklist. Supervisor to check each shift for two weeks.

Action	Mount the splash goggles on a hook at the degreaser dispenser and add goggles to the dish room opening checklist. Supervisor to check each shift for two weeks.
Priority	Now: before the task continues
Who will do it	H. Osei
Due by	8 Oct 2026
Status	Done, checked

Actions 2: Put safety glasses on a hook at the fryer filter station and remind line cooks at the next pre-shift meeting.

Action	Put safety glasses on a hook at the fryer filter station and remind line cooks at the next pre-shift meeting.

Priority	This week
Who will do it	H. Osei
Due by	12 Oct 2026
Status	Open
Actions still open	1
Decision	Complete: actions to finish
Next check or re-inspection date	21 Oct 2026
Summary for the client	Four areas assessed on 6 and 7 Oct. Hazards and PPE selected for eyes, hands, feet and body; no head, hearing or respiratory hazards found. Dish porter seen filling the degreaser without splash goggles; goggles now kept at the dispenser.
Assessor name	B. Achterberg
Assessor signature	
Employer representative name	H. Osei
Employer representative signature	