

Level of Priority High, Medium, Low, or N/A	<b>G. Hazardous Chemicals</b>		Schedule	Implemented
_____	<b>G1. Follow manufacturer's instructions for use of hazardous chemicals.</b> This includes amounts of chemicals to use, the use of personal protective equipment, proper environmental conditions, and all other precautions listed.	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	
_____	<b>G2. Construct and vent hazardous chemical storage areas in accordance with national and local building, fire, health department, and/or Department of Environment codes.</b>	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	
_____	<b>G3. Store and secure hazardous chemicals outside of food preparation areas.</b>	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	
_____	<b>G4. Keep a daily inventory of hazardous chemicals and investigate all discrepancies immediately.</b>	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	
_____	<b>G5. Obtain Material Safety Data Sheets (MSDS) for hazardous chemicals from your supplier and make them readily available to food service staff.</b> Be prepared for addressing human exposure or food contamination from hazardous chemicals.	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	
_____	<b>G6. Train employees to use chemicals properly to prevent accidental food contamination and human exposure.</b>	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	
_____	<b>G7. Protect the foodservice area by securing potential sources of contamination located in other parts of the school building.</b> For example, ensure strict control over access to cleaning chemicals used by custodians or to classroom laboratories that may contain reagents, hazardous materials, and microorganisms.	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	

Source: U.S. Department of Agriculture, Food and Nutrition Service. (2004). *A biosecurity checklist for school foodservice programs: Developing a biosecurity management plan.* Available at <http://schoolmeals.nal.usda.gov/Safety/biosecurity.pdf>.

Level of Priority High, Medium, Low, or N/A	<b>G. Hazardous Chemicals (continued)</b>		Schedule	Implemented
_____	<b>G8. Monitor chemical use to prevent deliberate food contamination or human exposure.</b>	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	
_____	<b>G9. In case of chemical exposure, keep roster of employee's emergency contacts and necessary medical information should family be unavailable.</b> (This should be consistent with suggestion I6).	Assigned to:  Deadline:  Comments:	<input type="checkbox"/>	