

# Health & Safety

Foster a safe and secure restaurant environment and protect shareholder value in order to promote the health, safety, and well-being of our restaurant staff, guests, and assets

See the **2024 Operations PACE** Health & Safety Guide for assessment criteria and guidance.

## Critical Health & Safety

<b>HS1-US</b>	<p><b>Emergency Exits/Fire Extinguishers:</b> Emergency exits and fire extinguishing equipment is visible, accessible, operational and in good condition.</p> <ul style="list-style-type: none"> <li><input type="radio"/> exit door(s) is locked from inside requiring a key to open</li> <li><input type="radio"/> exit door(s) or path to exit(s) is blocked preventing passage</li> <li><input type="radio"/> exit door(s) are not properly marked as exit</li> <li><input type="radio"/> exit door(s) are not operational</li> <li><input type="radio"/> exit door(s) do not have approved panic hardware installed</li> <li><input type="radio"/> PlayPlace emergency egress door alarm not installed/working/armed</li> <li><input type="radio"/> fire extinguisher(s) are blocked, not visible, properly mounted off the floor or readily</li> <li><input type="radio"/> fire extinguisher(s) is not properly charged (e.g., indicator gauge is not in the green arc)</li> <li><input type="radio"/> fire extinguisher(s) do not have restaurant monthly inspection tags signed off or service company inspection punch-out tag</li> <li><input type="radio"/> walk-in refrigerators and/or freezers that latch or can be locked do not have working</li> <li><input type="radio"/> other</li> </ul>	<b>Yes/No</b>
<b>HS2-US</b>	<p><b>Personal Protective Equipment (PPE):</b> Personal protective equipment (e.g., face shield, filtering apron, gloves, oven mitts, ANSI 2 Safety Vest) is accessible, in good condition, and being used correctly.</p> <ul style="list-style-type: none"> <li><input type="radio"/> personal protective equipment not readily accessible or available in restaurant</li> <li><input type="radio"/> holes or tears in heat resistant or neoprene filtering gloves, mitts, filtering apron, or cracks in face shield</li> <li><input type="radio"/> observed PPE not being used when it should, or not used correctly</li> <li><input type="radio"/> other</li> </ul>	<b>Yes/No</b>
<b>HS4-US</b>	<p><b>Cooking Equipment Fire Suppression System:</b> The restaurant has an automatic, fixed fire suppression system(s) installed over the fryers and grills. The system is in good condition and inspected and serviced by a qualified service company at least every six months.</p> <ul style="list-style-type: none"> <li><input type="radio"/> no automatic fire suppression system (ex: Ansul) installed over all fryers and grills</li> <li><input type="radio"/> some automatic fire suppression system(s) installed, but not over all fryers and grills</li> <li><input type="radio"/> automatic fire suppression system in disrepair or non-functioning</li> <li><input type="radio"/> automatic fire suppression system has not been inspected/serviced within the last six months</li> <li><input type="radio"/> other</li> </ul>	<b>Yes/No</b>

**HS6-US**

**Carbon Dioxide Tanks:** CO2 (Carbon Dioxide) tank, beverage and cylinder systems are secured and in good condition.

**Yes/No**

- bulk CO2 tank or high pressure cylinders are dented, corroded or shows signs of three-frosting/icing
- bulk CO2 tank vent line is visibly disconnected from fill box or other connection that vents to the outdoors, spliced together or has cuts or holes in it
- bulk CO2 tank vent line consists of more than one piece spliced together
- bulk CO2 tank vent line does not have a clear traceable path
- CO2 distribution or vent lines show cracks, kinks, loose fittings, other miscellaneous signs of damage
- bulk CO2, bulk Coke and/or high pressure cylinders are not secured tightly (to prevent tipping/falling)
- bulk CO2 tank fill box or where vent line discharges is improperly located (must be located outdoors, above ground level, and not surrounded by other walls/structures)
- other

**HS7-US**

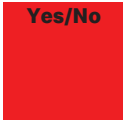
**CO2 Alarm System:** CO2 detectors, warnings and equipment are installed correctly and operational (A Carbon Monoxide - or CO detector is not acceptable).

**Yes/No**

- CO2 detector(s) is not present (e.g. missing in basement, not installed in exterior closet, second detector not installed in building with exterior closet, etc.)
- CO2 detector(s) is not installed correctly (e.g. not located by bulk tank/portable cylinders or in potential CO2 accumulation areas, > 12-18 inches off floor, not plugged in, has tape or bag covering detector, etc.)
- non-approved CO2 detector(s) or system installed
- CO2 detector(s) or central display unit’s indicator/power light is not operational
- CO2 warning signs are not present at entrances where bulk tanks, cylinder, beverage machines and bag-in-box containers are located
- warning strobe/siren is not audible and visible from outside the entrance to the CO2 area and within CO2 **protected areas wherever a CO2 detector is installed**
- other

**HS8-US**

**PlayPlace Equipment:** The restaurant is free of obsolete/unapproved equipment (Big Mac Climber, outdoor metal slides, electric rides, bounce and bend, riders with spring base, swings, etc.).



- ball pools
- Big Mac climbers
- box or cargo netting ( 2-inch square netting is not approved) on outside of play structures
- below 84 inches
- carousels (electric)
- electric riders and other similar moving equipment
- fireman poles
- Grimace bounce and bend
- loose fill safety surfacing: wood chips, bark mulch, engineered wood fibers, sand, gravel or shredded tires
- outdoor metal decks/slides/steps
- merry-go-rounds or whirls
- open-sided slides with platform height greater than 60 in. above surface
- riders with protruding handles
- riders with spring-type bases
- all swings
- teeter-totters/see-saws
- tug-n-turn
- unapproved vending machines and prizes
- non-commercial (retail purchased) and fitness center equipment
- inflatable play equipment (e.g. bouncy tents, castles, slides, etc.)
- “winged” slide runout walls on slide exits
- other

**Occupational Safety**

**HS3-US**

**Safety Standards and Regulatory Compliance:** Managers and crew are trained on and can explain the restaurant’s Emergency Action Plan safety standards and procedures.

**3**

- current Emergency Action Plan not found or in place
- new hire training and ongoing safety training not occurring
- McDonald’s O&T/local regulatory safety standards not followed
- other

**Restaurant Fire Prevention and Protection**

**HS5-US-01**

The ventilation hoods, ducts, and fans over fryers and grills are inspected by a qualified service company every three months and cleaned at a minimum of every six months or sooner based on inspection results. (For locations with Cascade Plus filters and Automist system: inspect quarterly and clean per inspection results).

**1**

- vent hoods etc. not inspected quarterly or cleaned by qualified company every six months or sooner (based on inspection results)
- other

**HS5-US-02** Grill and fryer filters, blank off plates, and grease collection cups are cleaned regularly, installed correctly, and In good repair. The exhaust fan is operational while cooking equipment is turned on. **1**

- grill/ fryer filters, blank off plates, hood grease collection cups not cleaned or not installed correctly
- exhaust fan is not operational while cooking equipment is turned on
- other

**HS5-US-03** The grills and fryers are free of excessive food debris and grease underneath the equipment. **1**

- excessive oil or grease noted under grills or fryers
- other

**HS5-US-04** Electrical outlets, connectors, and cords are in good repair. **1**

- electrical outlets, connectors and cords not in good repair
- exposed wiring found inside or outside of the restaurant
- outlet plate is not in place or damaged exposing wires or connectors
- unapproved use of extension cords/plug adapters
- other

**HS5-US-05** All managers know the location and operation of the main controls for shutting off electricity, natural/LP gas, and water leading into the building. **1**

- managers do not know location of main gas line, water, and electrical service shutoff or how to operate
- gas, water, or electric shut-off valve could not be located
- gas, water, or electric shut-off valve was not accessible or non-functioning
- other

**HS5-US-06** The inside of the restaurant is free of gasoline or other flammable liquids, unless properly stored in an approved fire cabinet. **1**

- equipment containing gasoline or other flammable liquids are stored inside the restaurant (e.g., lawn mowers, edgers, or snow blowers)
- fire cabinet not installed for flammable liquids stored inside restaurant
- other

**HS5-US** **Restaurant Fire Prevention Preventative Maintenance:** Mark "Yes" if questions HS5-US-01 through HS5-US-06 meet standards. **Yes/No**

**PlayPlace Safety**

**HS9-US** **Operational Procedures:** Operational and inspection procedures are established, communicated, and implemented to promote the safety of PlayPlaces. **3**

- annual inspection not completed or is not available
- equipment not inspected daily or in good repair
- equipment and flooring are not clean or odor free
- wipes available are not from approved suppliers
- corrective action plan not available
- wipes not available
- other

**Chemical Safety**

- HS10-US-01** The Hazcom app is available and readily accessible for all approved chemical products that are being used in the restaurant and employees have been trained on how to access and understand Safety Data Sheets (SDS). **1**

  - SDS electronic Hazcom app not present or readily accessible
  - employees not trained on how to access and understand SDS
  - other
- HS10-US-02** Only approved cleaning products/chemicals are being used (from an approved supplier), are properly stored, and are in their original container/packaging or an appropriately labeled **1**

  - unapproved chemicals being used
  - primary or secondary bottles and containers not properly labeled
  - chemicals not stored properly
  - chemicals not used properly
  - other
- HS10-US** **Chemical Procedures:** Mark "Yes" if questions HS10-US-01 and HS10-US-02 meet standards. **Yes/No**

**Slip and Fall Prevention**

- HS11-US-01** Mopping/slip and fall prevention tools are in good condition, operational procedures are being correctly followed, and floors are clean and slip-resistant when walked on. **3**

  - interior flooring not in good repair, free of obstacles
  - floors are not clean and slip resistant
  - do not have a minimum of 4 'Caution Wet Floor' signs available
  - 'Caution Wet Floor' signs not used appropriately
  - mop buckets contain cold/dirty water - cleaning solution is not being changed when appropriate
  - other
- HS11-US-02** Exterior walkways, patios, parking lots, curbs, ramps, and driveways are in good repair, and free of obstacles and conditions in which a person could slip on or trip over. **3**

  - exterior walkways/parking lot not In good repair, free of obstacles
  - debris, oil, ice or other obstacles and/or substances are present
  - other
- HS11-US** **Floor and Walkway Maintenance:** Mark "Yes" if questions HS11-US-01 and HS11-US-02 meet standards. **Yes/No**

**Building Safety**

- HS12-US-01** Self-serve ice machine storage bin lids (overhead style) are correctly in place and not at risk of falling. **1**

  - ice machine lids at risk of falling
  - ice machine lid is missing
  - other
- HS12-US-02** Flag poles, lot light poles, and sign poles, including their base plates and anchor bolts are in good repair. **1**

  - flag poles, lot lights, sign poles not in good repair
  - base plates and anchor bolts not In good repair, covered by landscaping materials, debris or concrete
  - other

<b>HS12-US-03</b>	Interior and exterior chairs and tables are stable and free of conditions that could cause injury (e.g., sharp edges, loose/missing hardware, cracks, corrosion, etc.). <input type="radio"/> interior and exterior chairs and tables are not stable and free of conditions that could cause injury (e.g. sharp edges, loose/missing hardware, cracks, corrosion, etc.) <input type="radio"/> other	<b>3</b>
<b>HS12-US-04</b>	The interior <b>and exterior</b> ladders <b>are in good repair</b> and enable safe transfer and access to and from the roof’s surface, including a railing or other handhold extending above the roof line. <input type="radio"/> interior roof hatches not equipped with internal ladder with railing or other handhold extending above the roof line <b>and/or not in good repair</b> <input type="radio"/> <b>exterior ladder not provided with a handhold extending above roof line and/or not in good repair</b> <input type="radio"/> other	<b>1</b>
<b>HS12-US</b>	<b>Infrastructure, Furniture, Equipment:</b> Mark "Yes" if questions HS12-US-01 through HS12-US-04 meet standards.	<b>Yes/No</b>

**Security**

<b>HS13-US-01</b>	All outside delivery freezer door unit locking mechanisms are locked and in good operating condition. <input type="radio"/> outside delivery freezer door unit does not have a locking system that locks <input type="radio"/> outside delivery freezer door is not locked during your visit <input type="radio"/> outside delivery freezer missing or not in good condition <input type="radio"/> key is inserted into the outdoor delivery freezer door when the manager is not present <input type="radio"/> other	<b>1</b>
<b>HS13-US-02</b>	Drive-thru windows have locks that are in good operating condition and are secured when unattended. <input type="radio"/> drive-thru windows do not have locking latch/arm bars or they are broken, not maintained, or not in good condition <input type="radio"/> drive-thru windows unable to close and lock <input type="radio"/> drive-thru windows not locked when unattended <input type="radio"/> other	<b>1</b>
<b>HS13-US-03</b>	The back door is equipped with an unobstructed and working external view device, i.e., peephole, flap, window, video monitor, etc., is locked (except during deliveries and emptying trash) and is alarmed when not in use. <input type="radio"/> back door alarm is unarmed, missing or non-functional <input type="radio"/> key is inserted into the back-door alarm box when the manager is not present <input type="radio"/> back door not equipped with unobstructed and working view device/peephole/flap/monitor <input type="radio"/> back door lock is missing or non-functional <input type="radio"/> other	<b>1</b>
<b>HS13-US-04</b>	There is a safe, locked and functioning at all times, located in the manager’s office or other secure location. <input type="radio"/> safe is not present <input type="radio"/> safe is not locked and functioning properly <input type="radio"/> safe is not in manager’s office or other secure location	<b>1</b>

- HS13-US-05** There is a designated room/area to enable safe cash handling and housing of IT equipment. **1**
- employees not responsible to count cash are inside the office
  - room/area present but not able to safely handle cash
  - no designated secured room for cash handling and security IT equipment
  - room/area present but does not provide/enable safe housing of IT equipment
  - other
- HS13-US** **Security Equipment:** Mark "Yes" if questions HS13-US-01 through HS13-US-05 meet standards. **Yes/No**
- HS14-US** **Security Training:** Restaurant management and crew have received security training. **3**
- current security training plan not found or in place
  - management and/or crew security training has not occurred as part of on-boarding or as accountabilities change
  - managers do not know the contact details for local emergency services
  - managers do not know purpose or how to use security equipment
  - other
- HS15-US** **Security Procedures:** Restaurant management can describe the proper security procedures to be followed. **3**
- manager can't explain the open and closing procedures
  - manager can't produce a key to lock the restaurant
  - manager is unable to lock the restaurant from inside and outside the restaurant
  - incident reporting procedures are not followed for known incident
  - local security policies and procedures are not known
  - other

**TOTAL HEALTH AND SAFETY POINTS AVAILABLE****37**