

# Distillery Risk Reduction Checklist



## Item

Signage conveying rules/policies & denoting public areas

Signage & ropes for high risk or "off-limits" areas

Fire extinguishers & first-aid kits placed throughout building

Ensure locks are on all doors to control winery access

Mop up wet floors (esp in public areas) to avoid slips

Avoid any loose piping/tubing/cables in public areas

Ensure employees & volunteers are aware of rules/policies

Edges of steps are marked with bright or reflective tape

Ensure all who serve wine have proper training/certifications

Reduce personal lifting & climbing, thus reducing injury risk

Ensure stacked items (barrels, boxes, etc) are secure

Perform monthly walk-throughs looking for hazards

Ensure all stairs have railings on any open sides

Train all employees on safely working w/ forklifts, trucks, etc.

Ensure proper labeling on any hazardous materials