

## Grocery Store Supplemental

What is the layout of the insured's premises?

What are the insured's hours of operation?

What are the number, age, duties, and training of the insured's workers?

Are trash and rubbish removed from the premises at least daily?

What is the condition of the floor and floor coverings?

Are rubber-backed mats placed inside all entrances so visitors can wipe their feet as they enter the main structure?

Have these racks been positioned in such a way that workers are unlikely to trip over them?

Is there a designated individual or are all employees required to check for slip and trip hazards?

If corrective action is needed, is there an appropriate individual who should be told so that necessary action can be taken?

Are employees instructed on proper lifting techniques?

Are workers required to wear aprons while cooking?

Is all electrical equipment and appliances located in the kitchen or food preparation areas designed for use in wet areas?

How much training do the employees receive before being allowed to operate these meat slicers unsupervised?

Are all of the insured's machines properly guarded?

Do the insured's employees perform any maintenance work on the process machines, or is such work contracted out?

What precautions have been taken to prevent burning or scalding incidents in these areas?

Does the insured have signs posted on these devices alerting workers to the possibility of being burned or scalded?

Are flammable or combustible substances (e.g., aerosol cooking sprays) stored at safe distances from hot surfaces and/or open flames?

Are those employees who handle fish and other seafood products required to wash their hands frequently throughout the day?

What procedures does the insured have in place for proper personal hygiene for its employees?

Have potholders or padded mittens been provided for all workers who are involved in food preparation?

Are new employees closely supervised when working near ovens or stoves?

What precautions have been taken to reduce burning or scalding incidents in these areas?

Are all machines equipped with emergency stop bars? This device, when present, will be positioned so that the body of the operator will fall against it and cut the machine's power in the event of a mishap.

Are employees required to tie back long hair and to wear hair/beards nets or caps?

Are slicers and other cutting equipment properly guarded?

How much training do employees receive before being allowed to operate these devices unsupervised?

Do workers ever help delivery personnel in unloading merchandise?

If so, have they received instruction in proper lifting techniques?

Are the aisles free of clutter and congestion?

Who is responsible for inspecting the insured's shelves and table for structural integrity, and how often are such inspections conducted?

Are all employees trained in how to handle themselves during a robbery attempt? (Management should train workers to cooperate with the robber's demands, and attempt to deter or detain the robber should be discouraged.)

Following a robbery and/or break and entry, what procedures are the employees supposed to follow?

Do employees also have access to working telephones in each area, and are emergency telephone numbers posted in the store? Are employees trained in securing and safeguard evidence, and reduce distractions during the post-incident response process after a robbery or break-in occurs?

Does the insured pick up and deliver products themselves? If so, are MVRs checked on all drivers?

What is the availability of emergency health care and first aid? Have any employees undergone first aid training?