Premises and equipment health and safety checklist



Checklist completed by:

Date:

\checkmark = yes, X = no, n/a = not applicable

Premises and equipment checklist	Daily	Weekly	Monthly	Annually	Type of check	Initials	Comments – note any action to take with timescale
Is there current and adequate public insurance in place and the certificate displayed?					Visual		
Is there current employer's liability insurance in place?					Visual		
Is the health and safety poster displayed in a prominent position?					Visual		
Have all staff been trained to understand the health and safety requirements for their working environment?					Staff induction records		
Are the premises secure from unauthorised access?					Test by use and visual		
Is a visitors' log book in use?					Visual		
Is the landline telephone working?					Test by use		
If using a mobile phone, is it in credit?					Test by use		Credit remaining:
Is there a signal for the mobile phone?					Test by use		
Are children's records detailing emergency contacts and specific requirements/parent contracts in place for all children?					Check files		



Fire precautions and emergency evacuation:

							Creative Independent Learners
Premises and equipment checklist	D	W	М	Α	Type of check	Initials	Comments – note any action to take with timescale
Are the extinguishers suitable for the hazards identified and positioned by the fire hazards?					Visual		
Are all extinguishers in place, fully charged and with seals intact?					Visual		
Are all extinguishers in date?					Visual		
Are all doors and exits unobstructed and vision panels clear?					Visual		
Are all fire action notices in place and readable?					Visual		
Are all exit signs in place and visible?					Visual		
Are all heat/smoke detectors unobstructed?					Visual		
Are all emergency light fittings unobstructed?					Visual		
Have all new staff been instructed in the emergency evacuation procedures?					Staff induction records		
Are self-closing fire doors operating correctly?					Test by use		
Are emergency evacuation procedures carried out on induction of new children and staff and at least half termly?					Fire log book		
Are 'reverse escape drills' carried out on induction of new children and staff and at least half termly?					Log book		
What was the date of the last fire equipment test?					Records		



		Learners
What was the date of the last fire alarm test?	Records	
Is all portable electrical equipment in use in current PAT?	Log and visual	
Have 12 monthly appropriate safety checks been carried out on gas, electrical and oil burning appliances and fittings?	Certificates	

First aid:

Premises and equipment checklist	D	W	М	A	Type of check	Initials	Comments – note any action to take with timescale
Is the area set aside for treatment clean?					Visual		
Are stocks of first aid equipment adequate?					Check stock and list		
Is there an adequate number of staff holding current and appropriate first aid qualifications at the provision for each session?					Staff records		

Furnishings and equipment:

Premises and equipment checklist	D	W	М	A	Type of check	Initials	Comments – note any action to take with timescale
Does the area contain ONLY the equipment that belongs there?					Visual		
Is all furniture in a good state of repair?					Visual		
Are all chairs/tables clean and in a good state of repair?					Visual		



		Learners
Are all bookshelves and display stands, etc, in good condition and appropriately secured?	Visual	
Is all low level glass of safety standard and where appropriate clearly marked (eg glazed sliding doors)	Visual	
Does all the equipment (indoor and outdoor) - including toys - conform to BS EN safety standards or relevant Toys (Safety) Regulations where applicable?	By designated member of staff	
Are sandpits protected from contamination and is the sand clean?	Visual	
Are plants and shrubs checked for potential poison/sensitivity risk to children?	Purchase records, visual	
Are outside areas in a safe condition?	Visual	

General 'housekeeping' checks:

Premises and equipment checklist	D	W	М	Α	Type of check	Initials	Comments – note any action to take with timescale
Are all waste bins (indoors and outside) emptied regularly?					Visual		
Do door/window/cupboard locks/catches work?					Test by use		
Is the area used by the children and staff tidy?					Visual		
Are walls, windows, floor surfaces free from damage?					Visual		



	 1	Learners
Are hazardous substances	Visual and	
in a locked cupboard?	test by use	
		<u> </u>
Are toilet facilities/nappy	Visual and	
change area clean and in	test by use	
-	-	
good working order?		
Are there adequate supplies	Visual	
for nappy changing/toilet		
paper, soap and hand		
towels?		
Are floors clean and dry?	Visual	
, le neere clear and ary .		
Are kitchen werktene	Visual	
Are kitchen worktops,	visual	
utensils and equipment		
clean?		
olean:		
	Vieuel	
Are cloths clean?	Visual	
Are cooking facilities clean	Visual	
and in good working order?		
and in good working order :		
Are fridge and freezers at	Thermometer	
the appropriate	and temp	
temperature?	logs	
temperature	5	
	\	
Are storage facilities clean	Visual	
and free of spillage and		
vermin?		
venning		
Are basins and/or sinks	Visual	
clean?		
Are taps in good working	Test by use	
	Test by use	
order?		
Are waste outlets clear?	Visual	
Are all wall socket outlets	Visual	
	visual	
undamaged and socket		
covers in place?		
Are all light switches and	Test by use	
_		
bulbs working?		
_		
Is all conduit/trunking intact	Visual	
-		
- free of damage?		



		 Learners
Are all plugs and electrical cables in good condition with no inner wires showing?	Visual	
Are all light diffusers in place?	Visual	
Are all lights, etc, clean and free of staining?	Visual	
Are all stair treads intact?	Visual	
Are all safety rails stable and secure?	Visual and test by use	
Are all radiators and other heating systems/appliances free of damage and functioning?	Visual and test by use	
Is the room temperature comfortable for use? (min. 18°C)	Check room thermometer	
Is all shelving and fixed furnishing in a good state of repair?	Visual	
Is there an adequate number of staff holding appropriate health and hygiene qualifications for food preparation and service?	Staff records	

Specialist equipment checks (complete as required):

Premises and equipment checklist	D	W	Μ	Α	Type of check	Initials	Comments – note any action to take with timescale



This **premises and equipment health and safety checklist** was passed for use in *Berriew Pre-school* :

By:

Position:

Date of planned review:



Daily premises and equipment health and safety

Following covid19 guidelines This daily walk around checklist will also be checked in line with infection prevention and control for childcare setting guidence.

The person responsible for checking should be mindful of the level of detail noted in the main checklist above.

Checklist completed by:	Month ending:
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Satisfactory?	✓ = yes, X = no
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Day:	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
Entrance																															
Fire exits																															
Doors																															
Flooring																															
Windows																															
Lights																															
Heaters, guards																															
Hand sanitiser																															



	 			 	 -	-	-		 	 				 	Le	arners	
Electrical																	
equipment																	
Telephone																	
Electric sockets																	
Tables, chairs										 							
Play equipment																	
Toilet facilities																	
Kitchen																	
Outside gates, fencing, play equip																	

Comments, items for reporting and noting on main checklist:

Staff signature: