



Chemical Exposure Hazard Checklist

Hazard Mitigation		Satisfactory	Needs Attention	Not Applicable	Target Date for Completion	Date Completed
1.	Employees have been trained on the potential hazards involving chemicals stored or used in the workplace such as acids, bases, caustics, epoxies, phenols, etc.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2.	Employees have been trained in the safe handling practices of hazardous chemicals such as acids, caustics, etc.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
3.	Chemical exposure to employees are kept at or below the permissible exposure limit (PEL).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
4.	Eyewash stations and showers are provided in areas where corrosive chemicals are handled.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
5.	All containers, such as vats, storage tanks, bottles, etc., are labeled as to their contents. (e.g. caustics).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
6.	Employees are required to use personal protective equipment when handling chemicals (e.g. gloves, eye protection, respirators, etc.).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
7.	Flammable or toxic chemicals are kept in closed containers and properly stored when not in use.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
8.	Chemical piping systems are clearly marked as to their contents.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
9.	Safe work practices have been established and followed when cleaning up chemical spills.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
10.	When handling corrosive liquids in open containers, storage vessels, or pipelines, safe handling procedures are in place to neutralize or dispose of spills or overflows properly and safely.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
11.	Common eating areas are free of toxic chemicals.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
12.	Respirators are stored in a clean and sanitary location.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
13.	The proper respirators are available for emergency response adequate to protect the employee from the intended exposure.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
14.	When respirators are required, the safety data sheet (SDS) for the exposed chemical is followed for the proper selection and use of respirator.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
15.	There's an SDS for each chemical on site.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
16.	Employees have been trained on SDS and how to find specific information including first aid.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
17.	All secondary containers are labeled properly.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

Actions Taken to Correct Items Checked as “Needs Attention”

Hazard #	
Hazard #	
Hazard #	
Hazard #	
Hazard #	

Name

Date

The above evaluations and/or recommendations are for general guidance only and should not be relied upon for medical advice or legal compliance purposes. They are based solely on the information provided to us and relate only to those conditions specifically discussed. We do not make any warranty, expressed or implied, that your workplace is safe or healthful or that it complies with all laws, regulations or standards.

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