

# APV Checklist

## Restaurants and Bars



When reviewing the questions, you should be aware of conditions in the work environment that are important to your health and safety. If you find work environment problems that may contribute to illnesses such as work accidents, poor working positions, and work pressure, you should include them when prioritizing and developing an action plan.

APV Questions	Yes	No
<p><b>Trips and falls</b> Is there a risk of tripping over clutter or items on the floor in the bar, kitchen, restaurant, or storage area, or because the floor is slippery?</p>		
<p><b>Acute physical overload</b> Is there a risk of acute overload on the body when lifting, pulling, or pushing items such as boxes, freezers, service equipment, or large objects?</p>		
<p><b>Accidents with hand tools and machinery</b> Is there a risk of cutting yourself or getting fingers caught when working with hand tools such as butcher knives, electric saws, and flambé torches, or when working with machines like food processors, packaging machines, and slicers?</p>		
<p><b>Poor working positions</b> Do you work in a forward-bent posture, with raised arms, or in other poor working positions? Do you stand and walk for most of the workday?</p>		
<p><b>Repetitive, straining work</b> Does your body perform the same movements over an extended period—for example, because you work in fixed working positions while serving food?</p>		
<p><b>Heavy lifting</b> Do you lift sacks or boxes with food items such as flour and sugar, dishwashing trays with glasses and plates, large pots, freezers, or heavy draining trays?</p>		
<p><b>Pulling and pushing</b> Do you use significant force when pulling or pushing rolling tables, carts, sack trucks, or cleaning carts?</p>		
<p><b>High workload, time pressure, and unclear expectations</b> Do you often have too many tasks or face unclear job expectations?</p>		

<p><b>Help and support from management and colleagues</b> Are you lacking help and support from your management and colleagues?</p>		
<p><b>Violence and threats</b> Are you at risk of being exposed to violence or threats from customers, either during or outside of working hours?</p>		
<p><b>Offensive behavior</b> Are there employees at the workplace who are subjected to bullying, sexual harassment, discrimination, or other offensive actions by management or colleagues?</p>		
<p><b>Air quality</b> Is the air quality in the rooms poor due to insufficient cleaning or ventilation?</p>		
<p><b>Temperature, cold, and drafts</b> Is it too hot or too cold in the workrooms, or is there a draft?</p>		
<p><b>Noise</b> Is there high noise in the workplace from people, music systems, or loud machines such as mixers or slicers?</p>		
<p><b>Wet or damp hands</b> Do you work with wet or damp hands for more than two hours a day?</p>		
<p><b>Dust, gases, and smoke</b> Is there a risk of exposure to substances from vegetables and meat that can irritate the skin or cause allergies, or to harmful smoke such as fumes from frying chicken or steam from steam ovens?</p>		
<p><b>Infection risk</b> Is there a risk of infections when handling food, such as raw meat?</p>		

**Kindly add any relevant comments**

Danish Working Environment Authority (Arbejdstilsynet)  
<https://apv.at.dk/>

Translation by HORESTA



# APV Action Plan

Describe the problem	Describe the solution	Assigned person	Deadline and priority

**Signatures:**

Employer

Date

Employee

Date