

APV Checklist

Restaurants, Pizzeria, and Other Kitchens



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>Slipping and Tripping Is there a risk of falling or tripping over obstacles, such as items on the floor in the store, kitchen, or storage area, or because the floor is slippery?</p>		
<p>Acute Physical Overload Is there a risk of acute overloading of the body when lifting, pulling, or pushing, such as sacks or boxes of food items, trays, large pots, tables, or other heavy objects?</p>		
<p>Accidents with Hand Tools and Machines Is there a risk of cuts or getting fingers pinched when working with hand tools such as butcher knives or electrical saws, or when using machines such as dough mixers, slicers, or lifting tools?</p>		
<p>Poor Working Postures Do you work with a bent back, raised arms, or in other poor working postures, or do you mostly stand at work?</p>		
<p>Repetitive Strain Does your work involve repetitive movements over a long period, for example, due to fixed working positions in food service?</p>		
<p>Heavy Lifting Do you lift sacks or boxes of food items such as flour and sugar, dish racks with glass and plates, large pots, trays, or other heavy items?</p>		
<p>Pulling and Pushing Do you use a lot of force when pulling or pushing flour sacks, rolling containers, or when lifting large pizzas out of the oven?</p>		
<p>High Workload, Deadlines, and Unclear Requirements Do you often have many tasks or face unclear expectations in your work?</p>		

<p>Support and Help from Management and Colleagues Do you lack support and help from your management or colleagues?</p>		
<p>Violence and Threats Are you at risk of being exposed to violence or threats from customers or outside of working hours?</p>		
<p>Harassment Is anyone in the workplace subjected to bullying, sexual harassment, discrimination, or other inappropriate behavior from management or colleagues?</p>		
<p>Temperature and Draft Is it too hot, too cold, or drafty in the work areas?</p>		
<p>Air Quality Is the air quality poor due to insufficient cleaning or ventilation?</p>		
<p>Noise Is there high noise in the workplace from people, music systems, or loud machines such as mixers or slicers?</p>		
<p>Hazardous Substances and Materials Do you work with hazardous products such as cleaning, dishwashing, or oven cleaning agents?</p>		
<p>Dust, Fumes, and Smoke Is there a risk of exposure to substances from vegetables and meat that can irritate the skin or cause allergies, or to harmful fumes from cooking and ovens?</p>		
<p>Risk of Infection Is there a risk of infections when handling food items such as raw meat?</p>		
<p>Wet or Damp Hands Do you work with wet or damp hands for more than 2 hours per day?</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