

### B&I Review

Simulated Workplace	Yes	Partially	No
Is the company's organizational chart posted			
Is the company's handout available, complete, and up to date?			
Is the company's name displayed and visible?			
Are students wearing company identification (uniform, badge, lanyard)?			
Is the 6S poster displayed and visible?			
Are visitors to the company greeted?			
Are students engaged in lecture, projects, or out on internships/clinicals?			
Is student organizational involvement displayed, visible, or can be easily discussed?			
Are student's credentials documented?			
Are program skill-sets accessible?			
Is simulated workplace culture evident or present?			

6S/Safety	Yes	Partially	No
Have all employees been adequately trained in 6S and all 6S procedures up-to-date?			
Are visitors offered personal protective equipment (PPE)?			
Are storage areas, workstations, and company environment clean, free from clutter, and properly marked/maintained?			
Is there a process in place to ensure unnecessary items do not "creep" back into the work area?			
Is the equipment properly maintained and up-to-date to meet occupational standards?			
Is there an evacuation plan in place and displayed near exits that are identified with proper signage and unobstructed?			
Is the First Aid kit visible or easily located?			
Is there sufficient lighting in workspaces?			
Are fire extinguisher visible, or easily located, and up-to-date?			
Are safety meeting notes available upon request?			

**What are the strengths of the program?**

**How could the program improve?**

### B&I Review

Health Science	Yes	Partially	No
Are hospital beds/dental chairs meet industry standards?			
Are mannequins in appropriate settings like patients?			
Are sharps container available?			
Is there a handwashing area available?			
Do students have CPR certification?			

Culinary	Yes	Partially	No
Is up-to-date SDS Notebook for all chemicals available?			
Do knives have appropriate covers?			
Are there suitable facilities for quick drenching or flushing of the eyes and body for immediate emergency use?			
Are proper safety guards installed on equipment and in working order?			
Is the food preparation area clearly identified?			
Is food stored in appropriate areas?			
Does walk-in refrigerator/freezer have safety handles?			
Are chemicals stored with food?			
Do students have appropriate food handlers' certification?			
Is food expired?			
Is the equipment properly mounted per manufacture requirements			
Is food expired?			

Pre-Cosmetology	Yes	Partially	No
Is up-to-date SDS Notebook for all chemicals available?			
Are there suitable facilities for quick drenching or flushing of the eyes and body for immediate emergency use?			
Are proper safety guards installed on equipment and in working order?			

Agriculture Culture, Architecture & Construction, Manufacturing, and Transportation, Distribution & Logistics	Yes	Partially	No
Is the emergency shutoff switch visible, properly labeled, and unobstructed?			
Are visitors offered personal protective equipment (PPE)?			
Is up-to-date SDS Notebook for all chemicals available?			
Are there suitable facilities for quick drenching or flushing of the eyes and body for immediate emergency use?			
Are proper safety guards installed on equipment and in working order?			
Are students appropriately dressed and wearing PPE (where and when required)?			
Is the equipment properly mounted per manufacture requirements			
Can students discuss Supervised Agriculture Experience (SAE)?			