



Audit Date

Department

Auditor/s

Building/Room

PI

A. Training

Y N n/
a

Comments

PI or designee provides lab-specific training to new employees and current staff as new hazardous substances or safety procedures are introduced:

C. Protective Equipment

Y N n/
a

Comments

Protective gloves present and worn

Gloves appropriate for the task/chemical?

Utility gloves for cryogenics/autoclaves?

Lab coats present and worn

E. Health and Housekeeping

Y N n/
a

Are fire extinguishers immediately accessible, and do all employees know their location?				
Fire extinguisher has current inspection				
First Aid Kit is available, complete and dated				

G. Chemical Storage and Usage	Y	N	n/a	Comments
<5 gal. flammables outside flam cabinet				
No glass containers on floor				
Sufficient corrosive material storage				
Sufficient flammable material storage				
Volatile materials used in hood				
All chemical containers identified and properly labeled				
Oxidizers and solvents segregated				
Acids and bases segregated in secondary containment				
Containers in good condition, no leaks				
Containers all capped/sealed				
Expired material properly addressed				
HF and Perchloric Acid used properly				
Peroxide forming material handled properly				
Unstable Chemicals Dated and periodically reviewed for stability				
Lecture bottles of NFPA class 3 or 4 material stored in hood				
Only a few chemicals missing inventory label				
Is there a periodic review of old chemicals for disposal				
Signs of inventory system being used				
No flammable chemicals stored in refrigerator unless refrigerator is intrinsically safe				
Refrigerator properly labeled				

H. Physical Hazards	Y	N	n/a	Comments
Extension cords for temporary use only (90 days)				
Extension cords not a trip hazard				
No overloaded outlets				
Equipment properly grounded				
Electrical cables and cords secured, if in pathway?				
Cords clear of sinks, burners, aisles?				
Are electrical cords run through doors, windows, under carpeting, or above ceilings?				

No two-prong adaptors?				
Is access to electrical panels unobstructed? (36-inch clearance is required)				
Does high-voltage equipment have proper labels warning of the hazard?				
Only UL approved outlet boxes				
Laser eye protection present				
Laser warning signage present				
No frayed wires present				
Cryogenic hazard signs or labels present				
No dry ice, liquid N2, or compressed gas cylinders (except air) stored in cold or warm rooms (unless O2 monitor installed for simple asphyxiants)?				
Clothing/eyewear present for cryogenics				
No more than two cylinders secured together				
Compr. gas cylinders strapped/secured				
Protective cap on stored gas cylinders				
Flamm/oxidizer gases stored separately				
Cylinders not by door or blocking egress				
Acetylene precautions taken				
Large number of cylinders in room (NFPA rule)				
UV Eye protection present				
Machine guards present on moving equip.				
Method for handling and disposal of sharps				
Process for usual procedures or unattended running equipment				

I. Hazardous Waste	Y	N	n/a	Comments
				Eliminated containers near accumulation point
Does your laboratory make sure to submit all hazardous and potentially hazardous substances for hazardous waste pickup, and not pour them down the drain?				
Container is compatible with waste				
Container is properly labeled (see below)				
Is the original label covered if the original material is not in the bottle				
No abbreviations or formulas are used as proper name				
Waste labeled with LSU label if not original material				
Material is a true waste, not an "old" chemical				
Container is not in sink				

Waste in Secondary containment
Waste bottles closed with no open funnels
Incompatible wastes separated for safety
Less than 55 gallons of waste present

J. Biohazards

Y N n/
a

Comments

Recombinant DNA work not being performed

(Registered ?)

Biological agents not being used

(Registered ?)

Biological toxins not be used

(Registered ?)

No food or drink in the laboratory

Refrigerator has " No Food" signs

