



Chemical Incident Assessment, Response, and Recovery Checklist v2

SQF 2.6.4.

Date

Time

Type of Chemical Incident

1	Chemical Incident Assessment	Yes	No	Observation/Non-Conformance	Performed by	Performed date/time
1.1	Chemical Exposure					
1.1.1	Was the source of the chemical incident identified?					
1.1.2	Contact Tracing – the list of personnel exposed to chemicals identified and assessed?					
1.1.3	Has the level of chemical exposure been identified?					
2	Evacuation	Yes	No	Observation/Non-Conformance	Performed by	Performed date/time
2.1	On initial assessment, Is evacuation necessary?					
2.2	Have all personnel been directed to a safe place or the designated evacuation area?					
2.3	Can all personnel leave the building (if the nerve agent was released inside the building)?					



2.4	Are all personnel able to enter the building with closed door, window and ventilation (if the nerve agent was released outside the building)?					
2.5	Are personnel, visitor, contractors, etc. exposed to chemical liquid and/or vapor decontaminated through immediate shower?					
2.6	Are decontaminated personnel, visitor, contractors, etc. moved to a safe shelter/location to prevent re-exposure to chemical?					
3	Chemical Incident Response	Yes	No	Observation/Non-Conformance	Performed by	Performed date/time
3.1	Inspections					
3.1.1	Food Operating Areas					
3.1.2	Is the operation in all food operating areas stopped? If so, specify which area (i.e., Receiving Area, Production Area, Packaging Area, Storage)					
3.1.3	Food Products					
3.1.4	Are the food products (raw materials, in-process, and finished products) covered and protected from nerve agent or chemical liquid/vapor?					
3.1.5	Are the food products that were in the middle of the process during the crisis salvageable? If so, specify disposition (Rework, Recycle, or Reprocess); otherwise, for disposal.					

3.1.6	Are the food products that were in the storage during the crisis salvageable? If so, specify disposition (Rework, Recycle, or Reprocess); otherwise, for disposal.					
3.1.7	Are the food products condemned in secondary containers/packaging during the crisis salvageable? If so, specify disposition (Rework, Recycle, or Reprocess); otherwise, for disposal.					
4	Chemical Incident Recovery	Yes	No	Observation/Non-Conformance	Performed by	Performed date/time
4.1	Area Decontamination					
4.1.1	Are personal protective equipment available for use in decontamination activities?					
4.1.2	Is the receiving area exposed to chemical liquid and/or vapors? If yes, is the area decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth)					
4.1.3	Is the production exposed to chemical liquid and/or vapors? If yes, is the area decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth)					
4.1.4	Is the packaging area exposed to chemical liquid and/or vapors? If yes, is the area decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth).					

4.1.5	Is the storage area exposed to chemical liquid and/or vapors? If yes, is the area decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth)					
4.2	Equipment/utensils/tools decontamination					
4.2.1	Are all equipment, utensils, and tools covered to prevent absorption of chemical liquid and/or vapor?					
4.2.2	Is the Vacuum Elevator Conveyor decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth) prior to use?					
4.2.3	Is the Cooling Conveyor decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth) prior to use?					
4.2.4	Is the Counter Slacker decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth) prior to use?					
4.2.5	Is the Auto Bagger decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth) prior to use?					

4.2.6	Is the Counter Table decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth) prior to use?					
4.2.7	Is the HVAC system decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth) prior to use?					
4.2.8	Are all equipment, utensils, and tools decontaminated with active neutralizing chemicals (chloramine solutions, 5% bleach) or neutral adsorbing powders (Fullers earth) prior to use?					
4.3	Food products for disposal					
4.3.1	Are food products for disposal properly documented?					
4.3.2	Are food products for disposal properly tagged/labeled?					
4.3.3	Are food products for disposal segregated?					
4.3.4	Have the food products been disposed of according to the approved process?					
4.4	Salvageable food products – products for rework, recycling, or reprocessing					
4.4.1	Are salvageable food products properly covered and decontaminated prior to use?					
4.4.2	Are salvageable food products properly documented?					

4.4.3	Are salvageable food products being reworked according to the approved process?					
4.5	Resume of Operation					
4.5.1	Are samples for laboratory analysis collected by local authority and/or healthcare professionals?					
4.5.2	When necessary, is a permit provided before resume of operation?					

Verified By

