

SPECIAL EVENTS SAFETY CHECKLIST TOOL

USE THIS FORM TO INSPECT YOUR SPECIAL EVENT FACILITIES. SAVE TIME AND EXPENSE BY IDENTIFYING AND CORRECTING DEFICIENCIES SO THE GENERAL SAFETY SPECIALIST OR DEPUTY FIRE MARSHAL ONLY NEEDS TO INSPECT YOUR FACILITIES ONCE.

The answer to each question should be Yes, No, or N/A. If you are uncertain how to answer a question or need additional explanation, please contact EH&S at ehs-specialevents@ucsd.edu
(This form must be retained for three (3) years following the date of the event)

| Ev | ent Name: | Location: | | | | | | |
|-----------|-----------------------------|---|---|---|-----|--|--|--|
| Ev | ent Date: | Site Contact Name: Phone Nur | | | | | | |
| RIS | K MANAGEMEN | IT (858) 534-2454 | Υ | N | N/A | | | |
| 1. | Have the contract | t liability clauses and insurance requirements been reviewed? httracts and Agreements if your event requires contracting for supplies services or facilities) | | | | | | |
| 2. | | of of campus self-insurance if required by third party vendors? <u>rance</u> to learn how to get UCSD's Certificate of Insurance when an outside vendor | | | | | | |
| 3. | | waivers used for high risk activities (amusement rides, sports, minors)? ment Insurance Forms for a selection of waivers that can be used to help reduce) | | | | | | |
| 4. | | ed and evaluated possible risks (alcohol service, exhibitors, minors, entertainment, aker, hazardous activity, transportation, money)? | | | | | | |
| 5. | Has responsibility | , sponsorship, and supervision of the event been designated? | | | | | | |
| 6. | Have any incident 24 hours) | ts occurred prior to the event? (All incidents and accidents must be reported within | | | | | | |
| 7. Cor | If the event is hea | alth-related, is professional credentialing and supervision in place? | | | | | | |
| 8. | Have all contracts | s, purchase orders, and agreements been reviewed and signed for all vendors (facilities, g equipment, performers, rentals, port-a-potties, etc.)? | | | | | | |
| 9. 10. | | llation, non-refundable deposits, and performer no-show clauses been negotiated? ct outline expectations for abiding by UCSD's Principles of Community? | | | | | | |
| SA | FETY MANAGEN | IENT (858) 534-7513 | | | | | | |
| Eve | ent Site Plan | | Υ | N | N/A | | | |
| 11. | Does your Event S | Site Plan match your original set up? | | | | | | |
| Ter | nporary Power | | | | | | | |
| 12. | | cated at least 20 feet from any structure, isolated from the public, properly grounded GFCI outlets, and of sufficient capacity to run without refueling during the event? | | | | | | |
| 13. | prior to the start | d with the Campus Fire Marshal about approved locations for all refueling and storage of the event and do you have California State Fire Marshal approved safety cans for ge of fuel and refueling of fuel-powered equipment shall not be done within 50 feet of the longer of tests. | | | | | | |
| 14. | | e extinguisher for your generator? | | | | | | |
| | Are extension cor | ds properly sized, not overloaded, and positioned away from water? | | | | | | |
| 16. | Are extension cor | ds and power sources secured to prevent trip hazards? | | | | | | |
| | | ght for the event if it occurs at night? | | | | | | |
| | atables | | | | | | | |
| | | et up on stable ground and a safe distance from hard surfaces? | | | | | | |
| | | id Department of Industrial Relations (DIR) permit for your bungee or amusement ride? | | | | | | |
| | | mpany conduct an inspection of the equipment they set up? | | | | | | |
| | | tions be conducted during the event by the event sponsor or the rental company? osted and enforced? | | | | | | |
| | mals | osteu unu emoreeu: | _ | _ | _ | | | |
| | If animals particip | pate in the event, do you have documented approval from the Campus Veterinarian? | | | | | | |
| 24. | | r: pjrichter@ucsd.edu or Marissa Jolstead: mjolstead@ucsd.edu or call 858-534-7316) I caretaker in place to ensure public safety? | | | | | | |

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| | Emergency / Evacuation Plan 25. Do you have an evacuation plan in place? | | | N/A | | | |
|--|--|-------|---|-----|--|--|--|
| | Do you have medical response on hand and/or a first aid kit? | | | | | | |
| 27. | 7. Are there emergency phone numbers available in the event of a serious incident? | | | | | | |
| Pro | Proper Water Usage | | | | | | |
| | Is only potable water being used (slip-n-slides, dunk tanks, etc.)? | | | | | | |
| 29. | Have you ensured that no water is being dumped down the storm drain? | | | | | | |
| - | (See Storm Water Management Plan) | | | | | | |
| Foo 30. | Do all food vendors have a signed food permit from EH&S? | | | | | | |
| | (See Temporary Food Facility Requirements for permit application instructions and food | _ | _ | _ | | | |
| | service and sanitation requirements and | | | | | | |
| | How to Engage a Caterer or Restaurant for an Event on UCSD Property to learn how to | | | | | | |
| | hire a food vendor) | | | | | | |
| FIR | E & LIFE SAFETY (858) 822-5706 | | | | | | |
| Ten | ts | Υ | N | N/A | | | |
| 31. | Do tents have certification of being treated with flame retardant if required? | | | | | | |
| 32. | Will tents where cooking is performed be separated by at least 20 feet from other non- Cooking tents? Will all tents that prepare or serve hot food have a fire extinguisher? | | | | | | |
| 33. | Is a charged and accessible fire extinguisher available for a booth/tent over 200 square feet? | | | | | | |
| 34. | Does each tent, food truck, or the like have at least one clear exit with a minimum width of 36 inches? | | | | | | |
| | DO NOT BLOCK EXITS. | | | | | | |
| | ergency Vehicle Access | | | | | | |
| 35. | Is a 20' wide clear space corridor in the middle or on one side of the street for emergency vehicle | | | | | | |
| | access in your plan? | _ | _ | _ | | | |
| | Are all street barriers highly visible and easily and quickly movable? | | | | | | |
| | npressed Gas Cylinders / Propane Tanks | | | | | | |
| | Do booths that use liquefied petroleum gas have no more than two 5-gallon cylinders which are located 5 feet from booths and 10 feet from an open flame?(See UCSD policy for Barbecue Use and Storage) | | | | | | |
| 38. | Are compressed gas cylinders capped and secured in an upright position? | | | | | | |
| 20 | (See Compressed Gas: Use and Storage Guidelines if you're using helium to fill balloons) | | | | | | |
| | Do liquefied petroleum gas cylinders have a current hydrostatic test date? | | | | | | |
| 40. Do propane fired devices have labels showing they are approved by UL or AGA? | | | | | | | |
| | en Flames Is the public separated from open flames of any kind, including cooking? | | | | | | |
| | Is a charged, accessible, and appropriate fire extinguisher provided at events with open flames? | | ā | ū | | | |
| | (See Fire Extinguisher Types, Maintenance, and Training) | | | | | | |
| | ting & Cooking Appliances / Food Vendors (including BBQs) | | | | | | |
| | If cooking is done in a lunch truck does it have an approved fire suppression system with service label? | | | | | | |
| 44. | If cooking with combustible media (vegetable or animal oils and fats – this includes kettle corn), is a fully charged class K fire extinguisher accessible? | | | | | | |
| 45. | Is cooking occurring in a State Fire Marshal certified tent? | | | | | | |
| Fire Hydrants | | | | | | | |
| 46. | Are all fire hydrants being kept free from vehicles and other obstructions at all times? (There shall be a | | | | | | |
| 47 | minimum clearance of 15' in all directions from the fire hydrant) | | | | | | |
| 47. | Are all fire department connections clear and accessible? | | | | | | |
| RES | SEARCH SAFETY (858) 822-6886 | | | | | | |
| Haz | ardous Materials | | | | | | |
| 48. | Are spill prevention (containment) and cleanup materials available? | | | | | | |
| 49. | Do demonstrators have all the needed <u>Personal Protective Equipment</u> ? | | | | | | |
| 50. | Have demonstrators been <u>trained</u> in proper hazardous material handling techniques? | | | | | | |
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