# Poultry PPE Checklist

A poultry PPE checklist for checking that workers have and use the right protective gear. Managers use it to match gear to tasks like cleanouts, spraying and processing.

Farm / unit: _____ Date: _____ By: _____

| ITEM | OK | FIX | N/A |
|---|---|---|---|
| Respirators or masks fitted and available | ☐ | ☐ | ☐ |
| Eye protection available | ☐ | ☐ | ☐ |
| Gloves suited to the task | ☐ | ☐ | ☐ |
| Hearing protection available | ☐ | ☐ | ☐ |
| Boots and coveralls clean | ☐ | ☐ | ☐ |
| Hard hats where needed | ☐ | ☐ | ☐ |
| Gear cleaned or replaced when worn | ☐ | ☐ | ☐ |
| Storage area clean and dry | ☐ | ☐ | ☐ |
| Training on use recorded | ☐ | ☐ | ☐ |

**NOTES / REPAIRS NEEDED**

**TIP** Fit and train each worker on their gear, and check OSHA rules on respirator programs.