Any camera inside (checking aisles) and outside of this grocery store locations?

Any plans of a central station alarm?

What controls are in place to check aisles for spills and slip and fall hazards?

Any commercial cooking done in this facility?

How have clerks been trained to deal with robbers? Are employees discouraged from taking heroic measures during robbery attempts?

Are safety guards in place on meat slicers and equipment?

When and what updates were done specifically at location 2?

Commercial cooking at location 1?

NFPA 96 compliant wet chemical system in place that is cleaned regularly at least every 6 months?

Please have the attached sup app completed? (Equipment Breakdown & Spoilage Supp App)