Keep a list of all chemicals used at your location.

Follow guidelines for proper chemical storage, handling, and first-aid.

Make safety data sheets available to all employees.

Train employees on how to read chemical labels, identify pictograms, and use chemicals safely. Retrain when new chemicals are introduced.

Use required personal protective equipment.

Check safety data sheets for requirements. Wash hands after chemical use. Ensure emergency eyewash stations are readily available.

Whether you’re a seasoned chef, or working your first job in a commercial kitchen, follow these basic guidelines to avoid common injuries, such as chemical exposures.