

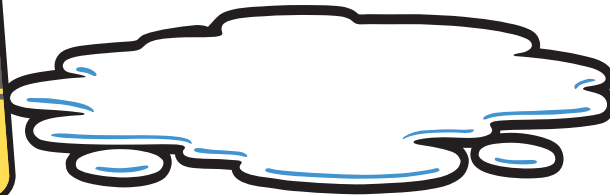
Kitchen Safety

PREVENT SLIPS, TRIPS, AND FALLS



Clean up spills immediately.

Use warning signs for wet floors.



Keep walkways in good repair and free of tripping hazards. Replace mats when worn.



Wear slip-resistant shoes.

Provide adequate lighting in work areas.

Avoid carrying a load that blocks your view.



Provide ladders and stepstools.

Train employees on their safe use and inspection.



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 slips, trips, and falls.

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