

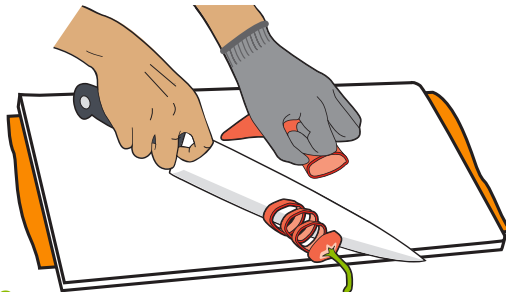
Restaurant and kitchen safety tips

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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 muscle strains, cuts, and burns.

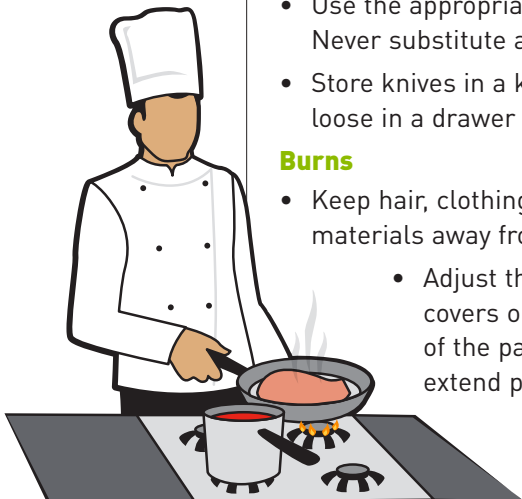


Cuts

- Keep knives sharp. A sharp knife is safer than a dull one.
- When cutting, tuck fingers on the hand holding food; wear a protective glove.
- Use a cutting board. Place a damp cloth underneath the board to prevent it from slipping.
- Use the appropriate knife for the job. Never substitute a knife for other tools.
- Store knives in a knife block or rack, never loose in a drawer or left in soapy water.

Burns

- Keep hair, clothing, and flammable materials away from open flames.
 - Adjust the burner flame so it covers only the bottom portion of the pan. Never let pot handles extend past the edge of the range.



- Use potholders, gloves, or oven mitts when handling hot objects. Use proper cooking tools to prevent contact with hot surfaces and foods.
- Don't stand too close, or lean over, hot oil. Wait for oil to cool before straining or carrying it. Never leave hot oil or grease unattended.
- Clean grill and stove surfaces regularly to prevent grease flare-ups.



- Get help moving or carrying a heavy pot of simmering liquid.

Slips, trips, and falls



- Wear slip-resistant shoes.
- Clean up spills immediately. Use warning signs for wet floors.
- Keep walkways in good repair and free of tripping hazards. Replace mats when worn.
- Avoid carrying a load that blocks your view.
- Provide ladders and stepstools. Train employees on their safe use and inspection.
- Provide adequate lighting in work areas.

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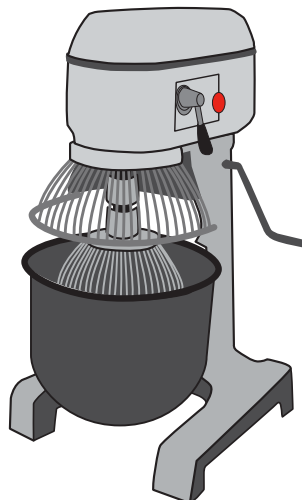


Strains and sprains

- Provide training on safe lifting techniques.
- Store heavier items on middle shelves to avoid reaching or bending.
 - Avoid reaching above shoulder height; use a ladder or step stool.
 - Use hand trucks and carts whenever possible. Push carts, instead of pulling, to reduce stress.
- Use mechanical equipment when possible to perform repetitive tasks. Rotate tasks to avoid repetitive motion injuries.
 - Provide anti-fatigue mats when prolonged standing is required.

Equipment/electrical

- Never operate kitchen equipment unless you are properly trained. You must be at least 18 to operate or clean equipment such as food slicers and meat grinders.
- Make sure machine guards are in place and functioning correctly.
- Keep hair, clothing, and jewelry away from moving parts.
- Turn off, and unplug machinery before cleaning or servicing. Use lockout/tagout procedures when equipment is wired directly to the breaker.
- Remember to zero out slicers when not in use.
- Maintain electrical cords and plugs; keep outlets free of grease and debris. Verify that electrical equipment near wet areas is on a GFCI system. Maintain 36" clearance around electrical panels.



Chemicals

- Keep a list of all chemicals used at your location.
- 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.
- Follow guidelines for proper chemical storage, handling, and first-aid.
- Label secondary containers with product name and hazard information.



Sodium hypochlorite, 5% solution	
DANGER Causes serious eye damage and skin irritation. Contact with acids liberates toxic gas.	RESPONSE If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a doctor or other medical facility. If on skin: Wash with plenty of water. If skin irritation occurs: Get medical attention. Take off contaminated clothing and wash it before reuse.
PREVENTION Wear protective gloves, protective clothing, and eye protection. Wash hands and skin thoroughly after handling.	

- Use required eye and hand protection. Wash hands after chemical use. Ensure emergency eyewash stations are readily available.

