

Kitchen Safety

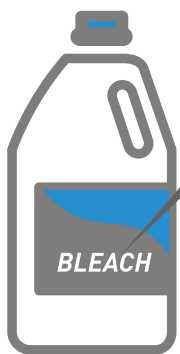
PREVENT CHEMICAL EXPOSURES

Keep a list of all chemicals used at your location.



Follow guidelines

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



Sodium hypochlorite, 5% solution
DANGER
 Causes serious eye damage and skin irritation. Contact with acids liberates toxic gas.
PREVENTION
 Wear protective gloves, protective clothing, and eye protection. Wash hands and skin thoroughly after handling.
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.

Label secondary containers with product name and hazard information.

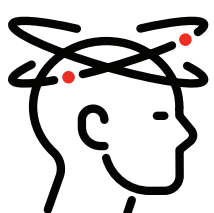
Make safety data sheets available to all employees.

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.



How do I feel? Being distracted, stressed, or overly tired can be unsafe, too.

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.



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