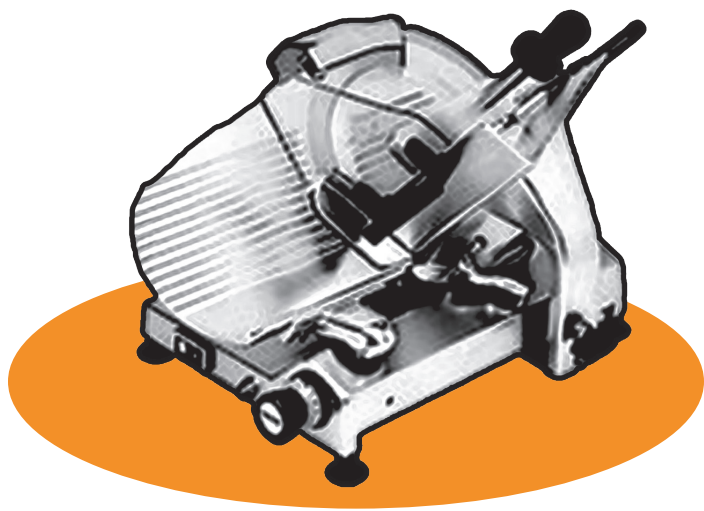


Kitchen Safety

PREVENT EQUIPMENT/ELECTRICAL ACCIDENTS

Turn off and unplug machinery before cleaning or servicing.

Use lockout/tagout procedures when equipment is wired directly to the breaker.



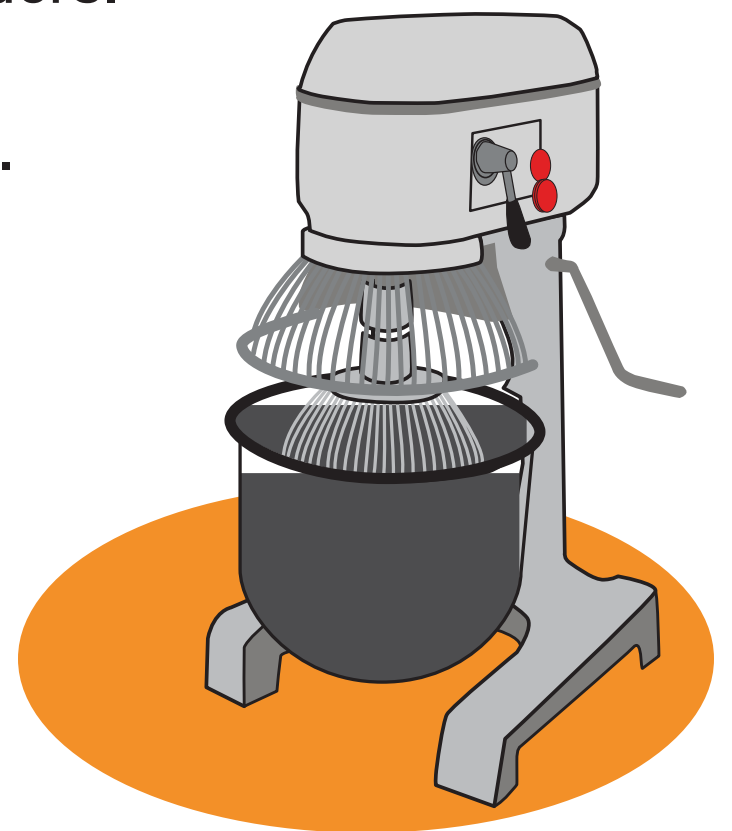
Never operate kitchen equipment unless you are properly trained.

You must be at least 18 to operate or clean equipment such as food slicers and meat grinders.

Remember to zero out slicers when not in use.

Make sure machine guards are in place and functioning correctly.

Keep hair, clothing, and jewelry away from moving parts.



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.



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 equipment/electrical accidents.

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