

Slips and Falls *(continued)*

- ◆ Never create a tripping hazard by leaving the oven, dishwasher, or cupboard doors open
- ◆ Never leave things like carts and boxes in the aisleway
- ◆ Never turn off lights in the stairways
- ◆ Wear shoes with good support and nonskid soles

Personal Hygiene

- ◆ Scrub your hands after handling food, touching body parts, before performing the next job function, or after using the restroom
- ◆ Report any symptoms of illness or infection to a doctor
- ◆ Cover any cuts on the hands with a bandage and clean plastic gloves
- ◆ Use tools or utensils when serving food
- ◆ Use a hairnet to prevent hair from falling into the food
- ◆ Follow these handwashing tips:
 - Use hot water
 - Brush the nails
 - Wash for 30 seconds
 - Rinse thoroughly



FOD3005 3-99 rev. 11-02



The Loss Prevention advice presented in this document is intended as general information for employers in the state of Michigan. It was developed from sources believed to be reliable. See www.accidentfund.com for the complete disclaimer/legal notice.

Common Hazards for Foodservice Employees

Food Safety

- ◆ Inspect all food supplies at the loading dock
- ◆ Prevent cross-contamination of one food by another — store them separately
- ◆ All food in the storage area must be covered
- ◆ Regularly check the temperature in the freezer/refrigerator to prevent bacteria growth
- ◆ Dispose of garbage on a regular basis
- ◆ Never refreeze foods after they have been thawed
- ◆ Never reuse served food portions
- ◆ Rotate the food stock — use the first-in/first-out method

Prevent Accidents

- ◆ Recognize potential hazards
 - Know where to report them
 - Know the type of corrective actions available
- ◆ Follow the recommended procedures from your organization and the manufacturer when using equipment
- ◆ Wear the correct personal protective equipment for the hazard
- ◆ Know the emergency procedures
 - Different types of fires
 - Medical emergency
 - Disaster
 - Severe weather
- ◆ Report all accidents or near misses immediately to your supervisor



Prevent Cuts

Foodservice employees are exposed to cut hazards from a variety of sources — such as knives, cutting/slicing/mixing equipment, slicers/dicers, and band saws.

To prevent cuts:

- ◆ Obtain training on the proper operation and maintenance of the equipment
- ◆ Select the correct knife for the job and make the sure the blade is sharp
- ◆ Use cutting boards when cutting or chopping
- ◆ Store knives in racks in a visible location
- ◆ Cut away from your body when cutting, trimming, or boning
- ◆ Clean the knife immediately after use
 - Do *not* drop it into the dishwater
- ◆ Replace all guards and safety devices on slicing equipment following the cleaning operation
- ◆ Keep both hands clear of cutting blades or mixer beaters
- ◆ Remember — loose clothing, gloves, or jewelry can get caught in moving equipment!



Prevent Mincer Injuries

- ◆ Push the meat down into the throat with a pusher
- ◆ Check to see if the delivery guard is in place before operating the mincer
- ◆ Follow lockout/tagout procedures when cleaning or servicing the mincer

Food Processors

- ◆ Check to make sure the guards are in place before using the processor
- ◆ Follow lockout/tagout procedures when cleaning or servicing the food processor
- ◆ Never manipulate food in the food processor with your hands!



Slicing Machines

- ◆ Make sure you have received training on the equipment before using the slicing machine
- ◆ Mount the slicing machine on a firm surface
- ◆ Follow the lockout/tagout procedures when cleaning or servicing the slicing machine
- ◆ After each use turn the meat thickness setting gauge to zero
- ◆ Maintain the blade according to the manufacturer's recommended instruction
- ◆ Never clean the blade while the machine is running!

Burns and Scalds

Stoves, toasters, boiling hot liquids, hot utensils, and pressure cookers can cause burns and scalds. Here is how you can reduce your exposure:

- ◆ Set up your work area to prevent contact with hot objects and flames
- ◆ Position pot and pan handles so they do not stick out from the counter or cooking stove
- ◆ Use oven gloves when handling pots and pans
- ◆ Use only the recommended temperature setting for the type of cooking that is taking place
- ◆ Lift cooking lids away from you
- ◆ Wear long-sleeved cotton shirts and cotton pants
- ◆ Never lean over pots of boiling liquids
- ◆ Never open cookers and steam ovens under pressure



Cooking Equipment

- ◆ When using gas ovens or stoves, check the pilot before turning on the gas
- ◆ Only trained personnel should light the pilot
- ◆ Mount microwaves within easy reach to prevent the risk of muscle strains and injuries

Foodservice and Storage Equipment

- ◆ Ensure that ice machines are in good working order; report any leaks to your supervisor
- ◆ Use a plastic or metal scoop to remove ice from the ice machine
- ◆ Clean up the floor to prevent melting ice from accumulating on the floor

Slips and Falls

- ◆ Report to your supervisor immediately any tripping or slipping hazards, such as raised or broken tiles
- ◆ Keep all walkways, stairs, and floors clear of debris
- ◆ Mop floors with the recommended amount of cleaning solution — too much could result in the floor peeling
- ◆ Replace doormats on a regular basis
- ◆ Use signs that are easily understood for labeling wet floors
- ◆ Mark all sets of swinging doors — one “In” and one “Out”
- ◆ Before using a ladder or footstool, check the overall condition and make sure it has nonskid feet

