

Don't find out by accident!

BURNS

How much skin can YOU afford to burn?

There are lots of ways to get burned in a restaurant



Grills & fryers

- You can be burned brushing up against grills or fryers.
- Stay clear of grills and fryers unless working there.
- Wear protective apron.
- Use automatic food-lowering devices.
- Cover hot oil and grease when not in use.
- Follow company rules for handling hot oil wastes.

Open flames

- Keep hair, clothes, and flammable materials away.

Steam

- Watch out for steam burns when you open dishwashers, steam tables, and other steam equipment.
- Wear protective gloves.

Hot food and drink

- Don't spill hot food or drinks on yourself or others.
- Make sure take-out lids are securely attached.
- When carrying food, watch for other people.



How many fingers can YOU afford to lose?

There are lots of ways to get cut in a restaurant

Machines

- Moving parts can cut you. Turn off power and unplug to clean.
- Keep your hands, face, and hair away from moving parts.
- Don't wear anything that could get caught in machinery.
- Don't use equipment unless you are trained.
- Don't operate or clean machines if you're under 18 years old.

Can lids

- Sharp lids can cause severe cuts; use gloves or dishcloth to dispose of lids.
- Throw lid away where it won't injure someone else.

Knives

- Be careful when cleaning knives or blades.
- Carry knives with points down and backwards.
- Don't put knives in soapy sinks.
- Always look at what you're cutting.
- Watch for knives on counters and cutting boards.
- Wear a protective glove on your non-knife hand.

Broken glass

- Use a broom and dustpan to clean up. If you must use your hands, wear gloves.
- Don't use hands and feet to smash down garbage.

CUTS