

Food Service Safety Rules

Always follow these company safety rules.

Our company, _____, is committed to the safety of our employees and customers. Our safety rules and policies are in place to prevent work-related deaths, injuries, damages, and wasteful financial losses.

We require you to follow the written safety rules below when performing work on behalf of our company. Our organization investigates all injuries, incidents, hazard reports, and property damage.

You are expected to follow these safety rules. Documented corrective action will result if the safety rules are not followed.

- Report patron or employee injuries, incidents, unsafe conditions, and damage to management before your shift ends.
- Contact your supervisor whenever an injury to a patron or employee, an after-hours incident occurs, or for any other business-related emergencies.
- Employees are prohibited from working while impaired by alcohol, illicit drugs, legal substances, or medications.
- Our company performs post-incident drug and alcohol screenings.
- Do not drive if alcohol was consumed on-site after the work shift.
- Horseplay and running on the job are strictly prohibited.
- Delivery drivers must wear seat belts when using vehicles for company business.
- Cell phone use while driving and on the job is prohibited.
- Safe and courteous driving is required. Follow speed limits. Do not tailgate and maintain a safe following distance.
- Perform a safety check of equipment and vehicles before moving. Report any maintenance concerns.
- Lock the car while driving and report any unsafe or violent behaviors by customers to management.
- Slip-resistant/high-traction footwear is required while working inside the restaurant and kitchen. In icy weather, use slip-over ice cleats.
- Wear long, protective gloves and a proper apron when handling hot liquids or grease. Allow hot oil to cool before moving containers.
- Team lifts are required when lifting heavy objects such as furniture or tables.
- When on stairs, use the handrail and ensure your vision is not blocked by large or bulky objects.
- Use a proper foot stool or ladder to reach or hang items. Prevent injuries by using three contact points when mounting and dismounting.
- Keep kitchen or box knives sharp. Cut away from the body, hands, or fingers.
- Do not bypass kitchen machine guards. Use safety devices provided on mixers and meat slicers.

Food Service Safety Rules

_____ is committed to the safety of our employees and customers.

By signing, you are expected to follow the food service safety rules. Documented corrective action will result if the safety rules are not followed.

Safety rule acknowledgment date: _____

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Please return the signed safety rules to our Underwriting team at uwhelp@mem-ins.com.



 previsorinsurance.com | mem-ins.com

 1.800.442.0593