

Food Service Employee Safety

Recognizing and preventing possible injuries is crucial to operating a safe, successful food service business. These safety rules assist in creating guidelines to follow.

Safety Rules

- Wear slip-resistant footwear when working in the kitchen.
- When using knives and cutting tools keep hands and fingers out of the line of fire.
- Keep knives and cutting tools sharp.
- Place unused knives back in storage and do not leave unused knives out.
- Do not hand knives to coworkers.
- Pick up knives by the handle only.
- To prevent fire, keep long clothes, dish towels and aprons clear of hot cook tops and burners.
- To prevent entrapment keep long clothing, jewelry and aprons clear of industrial dough mixers.
- Turn handles of hot pots and pans in to prevent them from being knocked over.
- Use correct potholders to handle hot pots and pans.
- To prevent steam burns do not use wet wash rags to clean hot surfaces.
- Wear long, protective gloves and a proper apron when handling hot liquids or grease.
- Prevent falls by cleaning up spills of food, grease and liquids immediately.
- Keep emergency exits clear and unlocked.
- Do not use water on a grease fire. Cover grease fires with lids or use a foam or ABC dry-chemical fire extinguisher.
- To prevent slips and falls keep trash and waste piles cleaned up.
- Keep fire extinguishers, hood fire and fire alarm pull stations clear and unblocked.
- Employees must wear their seat belts when driving on company business.
- Report maintenance needs or hazards before the end of your work shift.
- Do not drive with any part of the glass obstructed by fog, ice, snow or materials.

These advisory materials have been developed from national standards and sources believed to be reliable, however, no guarantee is made as to the sufficiency of the information contained in the material and Missouri Employers Mutual Insurance Company assumes no liability for its use. Advice about specific situations should be obtained from a safety professional.