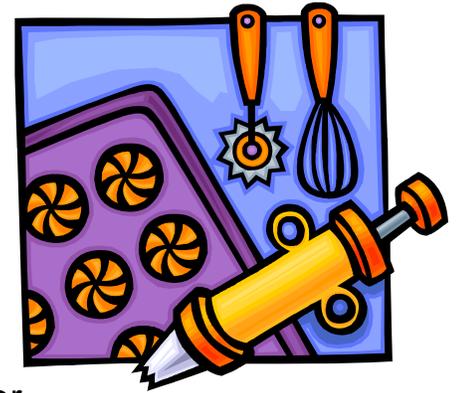


## Safety - Cafeteria and Food Service Operations

The cafeteria and food service area is not without its share of hazards that could injure or disable workers. Preventing these injuries involves housekeeping methods and proper clothing.



- Working and walking surfaces can become slippery, particularly in areas where the food is prepared. Wear shoes with low heels and soles made of rubber or other slip-resistant material.
- A good rule to remember is "Pick up the things you drop and wipe up anything you spill." Grease is especially hazardous on floors, so wipe up the spill immediately and sprinkle some salt over the area. Also, once the floors are mopped, place a "wet floor" sign in plain sight.
- Grease buildup under range hoods and on stove tops could result in a costly fire. Frequent cleaning will not only help prevent fires but also insure a clean, safe work environment. Electrical wiring should also be inspected periodically for wear, as another fire prevention measure. But if a small fire does occur, you should know what steps to take.
- Although direct flames are responsible for only a small percentage of burn injuries, other heat sources account for larger number of these injuries. Wear the correct personal protective equipment when steam cleaning, including gloves and rubber boots.
- Handling pots and pans can also be hazardous. Be sure that the handles do not extend over the edge of the stove. Use only dry potholders; wet potholders and towels conduct heat more rapidly. Do not use aprons as potholders, especially if you're working near open flames.
- Other serious injuries in the food service area are cuts and punctures. It is important that you use the right knife for the job you're doing. Make sure your knives are sharp. A dull knife is more likely to slip because of the extra force being exerted to use it effectively.
- Broken glass may also be a problem in the kitchen and dishwashing areas. Never pick up broken glass with your bare hands; sweep it up and put it in a separate trash container.
- Cutting and slicing machines should be used properly.
- Never force food through a grinder or chopper with your hands--use a plunger or other approved tool. Machines should be turned off before cleaning or performing maintenance. Do not remove guards or shields while using these kitchen machines.

These are some of the hazards to watch for. If you are aware of any others, notify your supervisor. Let's all work together to provide a safer, more healthful working environment.