Kitchen Safety Rules

Burns:
1. Handles of pans on the stove are turned inward to keep a person from accidentally hitting a handle.
2. Flames are turned off before pans are removed from the stove.
3. Dry potholders are used for lifting hot pans.
4. Steam equipment is in proper working order to avoid burns from leaks.

Cuts:
1. Knives are stored in the slotted case provided for them.
2. Knives to be washed are left on the drainboard and not dropped into the sink.
3. The safety hood is put over the slicer after each use and cleaning.
4. The can opener is in good repair so that it cuts sharply and does not leave ragged edges.
5. Safety devices are used on slicers and choppers.
6. The cutting edges of foil and plastic wrap boxes are used as designed and handled with care when moving.
7. Protective gloves are worn when handling or cleaning a knife.

Falls:
1. The employee follows floor-cleaning procedures and cleans spills immediately.
2. Corridors and stairways are free from clutter.
3. Articles are placed on shelves securely so they will not jar off.
4. Step ladders are sturdy and in good repair.
5. Brooms and mops are put away properly after use and not left out against a wall or table to trip someone.
6. Hallways are well lighted and steps well marked so no one will trip.
7. Employees wear non-slip, closed-toe shoes made of leather.

Safe Lifting
1. Employees involved in heavy lifting are trained to lift properly.
2. Lifting procedures are posted.
3. Employees use carts to move heavy loads.
4. Ladders should be used to remove items from shelves about an employees head.

General Safety Rules:
1. The kitchen has a current safety manual.
2. Employees are trained to use fire extinguishers.
3. There is a first aid kit available for use in the kitchen.
4. Electrical equipment and wiring are in good repair.
5. Fire extinguishers are checked routinely to assure they are in working order.