

RESTAURANTS

Workplace Safety Tips

Restaurants can provide several potential workplace hazards that can cause serious injury. FFVA Mutual Loss Control consultants can assist you in evaluating your workplace exposures and provide you with appropriate loss control recommendations.

Restaurants-Workplace Exposures

- Slips, trips and falls
- Cuts and lacerations
- Burns
- Strains & sprains from lifting heavy trays, dishes and boxes
- Freezer exposure
- Crime exposure

Developing A Loss Control Program

To successfully implement a workplace safety program, management must be willing to reduce and eliminate workplace injuries. There has to be 100% commitment to establish an injury free environment.

Kitchen-Workplace Safety Tips

- Management should be encouraged to review the Federal OSHA standards for floor conditions (1910.22) such as:
 - Isles and walkways should be kept clear at all times.
 - Work surfaces are to be kept dry and clean at all times.
 - Wet floor signs should be used.
 - Floor areas subject to wet conditions should be covered with a non-skid surface or floor mats.
 - Ensure that all floor drains are unclogged and properly covered.
- Employees should be properly trained in use of food processing utensils such as knives & meat slicers.
 - A knife blade should always be pointed down.
 - Always slice food items away from your body.
 - Select the proper knife for the food items to be cut.
 - Do not use knives with dull blades.
 - Do not attempt to catch a falling knife.
 - Do not leave knives in sinks full of water.
 - Employees should be encouraged to wear gloves when using a meat slicer.
- Ensure that employees are properly trained when placing food items in deep fryers. (Gloves, aprons and eye protection are recommended.)
- Waiters should be trained in proper lifting techniques when carrying food trays.
- Proper lifting includes:
 - Placing feet close to load, bending knees, getting a firm grip, keeping tray or load close to your body. Pathways should be clear to destination and knees should be bent and back straight when placing the load down.
- Freezer and food lockers should be equipped with inside latches to avoid employee entrapment or potential freezer burn.

Crime Exposure Safety Tips

- Nighttime employees should be encouraged to leave in small groups when leaving the restaurant to get to their personal vehicle.
- At least 2 employees should be present when opening or closing the restaurant for the day.
- Employee's vehicles should be parked in areas with good lighting and as close to the building as possible.
- All doors should be equipped with double cylinder dead bolt locks. All windows should have tamper proof locks.
- When restaurant closes, all doors should be locked.
- Management should establish security procedures for making bank deposits such as:
 - Times for bank deposits should be staggered to avoid predictable pattern.
 - Armed car service should be utilized when it is practical.
 - Managers should be encouraged to have minimal amounts of cash in registers.
 - Drop boxes should be used in order to minimize cash in registers.
 - Employees should be instructed to hand over the money when confronted during a robbery and never attempt to confront the robber(s).

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