

Loss

Control



FARMERS

Information Bulletin

Kitchen Safety

The food service workplace can be, most of the time, injury free. The injuries that do occur are usually the result of failure to follow instructions, inattention, lack of knowledge, or a combination of these and similar factors. An employee can control the injuries by continually observing safe work practices and calling to the attention of management those conditions noted to be unsafe.

Heat, machines, utensils, soap, and caustics all need to be used in food preparation operations. Following is a list of points that assist with improved kitchen safety.

- *Use dry pot pads or oven mitts when removing pans and kettles from the range or oven. Get help when handling large roasting pans and kettles.*
- *Keep pot handles turned away from burners and aisles.*
- *Turn off unused burners.*
- *Avoid wearing loose clothing and keep sleeves buttoned when working around the range, oven, or other machines.*
- *Avoid splashing water into the deep fat fryer.*

- *Always use the basket, and submerge food slowly when using deep fat fryers.*
- *Inform other workers of what is hot before leaving the cooking and food preparation area.*
- *Keep an eye on fellow workers. Warn them when they are in a danger area.*
- *When steam cleaning, wear proper protective clothing and eye protection such as rubber aprons, hand, foot, and eye protection.*

Other sources of accidents and injuries in the kitchen area include cuts from knives, slips and falls, strains and sprains, lifting, and food preparation and machines or equipment. Farmers has additional Loss Control Technical Bulletins on these topics that should be reviewed as well.

With proper training and safety information, workers have the ability to work in a safe and responsible manner in the kitchen. Management should monitor employee work habits in the kitchen and continually coach employees on safe work practices and procedures.