

# Loss

# Control



# FARMERS

## Information Bulletin

### Teenage Restaurant Workers

A recent study by the U. S. Department of Labor found that over 21,000 teenagers are injured in the workplace, 70,000 are hospitalized and 70 are killed. With many teens employed in the food service industry, employers should take responsibility for protecting these workers and the teen workers should follow the safe work practices set by their employer.

Management is responsible for the safety of all workers, including teen workers. Be aware of and follow your State laws restricting workers under the age of 18 from using or cleaning certain equipment. Before operating any machinery teen workers should:

- *Get trained in its use;*
- *Wear any personal protective equipment required for the safe operation of the equipment;*
- *Always ask for help if unsure how to do something;*
- *Follow the manufacturer's instructions for machine use and cleaning; and*
- *Follow the general recommendations below to identify and avoid potential hazards associated with restaurant machinery.*

#### Using Mincers, Choppers, Dicers, and Slicers

- *Use push sticks or tamps to feed or remove food from these machines;*
- *Do not use hands or fingers to feed smaller pieces of meat through slicers;*
- *Use machine guards to prevent access to cutter blades;*
- *Do not open or put hands into operating machines to stir contents or guide food; and*
- *Turn off and unplug machines before disassembling and cleaning.*

#### Using Food Processors and Mixers

- *Do not attempt to remove items that fall into the mixer while the machine is mixing;*
- *Don't open the lids of processors to stir contents while food is processing;*
- *Make sure the processor is off before opening the lid or adding items;*
- *Turn off and unplug machinery before cleaning or removing blockage;*
- *Use any machine guards provided with the equipment; and*
- *Do not wear loose clothing or jewelry that could become caught in machinery.*

#### Using Microwave Ovens

- *Make sure the microwave is located at approximately waist level and within easy reach for ease in lifting hot foods;*
- *Follow manufacturer's operating instructions;*
- *Cover foods in the microwave when cooking to avoid splattering;*
- *Open tightly covered containers away from the face to reduce potential of burns from hot contents under pressure;*
- *Use appropriate protective equipment such as hot pads when removing foods from the microwave;*
- *Make sure the door seals are in good condition and free from food or grease buildup;*
- *Don't use a microwave if the door is damaged or doesn't lock properly because of leakage of harmful radiation;*
- *Do not microwave metals, foil, or whole eggs;*
- *Keep the interior of the microwave clean to avoid splattering and popping;*
- *Immediately turn off and do not use a defective microwave or one that is sparking;*

- *Report defective equipment to a supervisor or manager immediately;*
- *Be advised that microwaves may interfere with the workings of pacemakers; and*
- *Be aware that food coked in the microwave can remain hot long after the microwave turns off.*

### **Using Steamers and Pressure Cookers**

- *Shut off steam supply and wait for the pressure to equalize before opening the lid of the pressure cooker; and*
- *Stand to the side and open the pressure cooker away from yourself, keeping the open lid between you and the pressure cooker.*

### **Using Coffee Makers**

- *Do not place hot coffee makers close to the edge of counters where people passing by may come in contact with them;*
- *Check to make sure the coffee filter is in place before making any coffee;*
- *Do not remove the filter before the coffee has stopped dripping: and*

- *Never stick fingers into the chamber of a coffee grinder to get beans to drop into the grinder; but try tapping on the outside the container to encourage beans to drop into the grinder.*

### **Management Solutions**

Employers should be aware of child labor rules and regulations of the Department of Labor and their state.

For example, the Fair Labor Standards Act (FLSA) forbids young workers (younger than 18 years old) from operating, setting up, adjusting, cleaning, oiling, or repairing power-driven food slicers, grinders, choppers, cutters, and bakery mixers and other power-driven bakery machines. This is considered hazardous work.

After learning the rules and regulations that apply to your operations, management should implement recommended safe work practices, like labeling equipment that workers are not allowed to operate.

Remember to practice safety. Don't learn it by accident.