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SENTINEL RESTAURANT ASSOCIATION



SAFETY NEWSLETTER

01/01/2022

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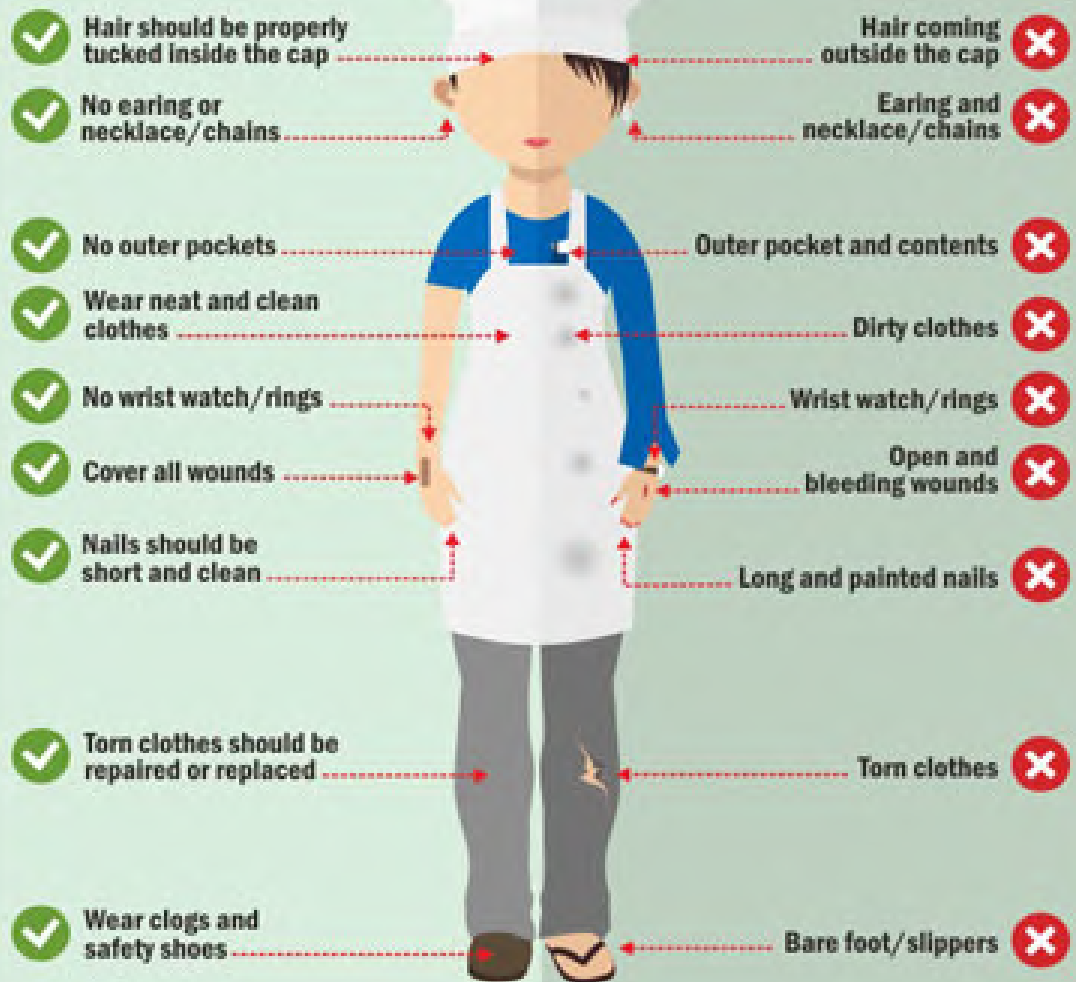
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FOOD SAFETY

Personal Hygiene



SAFE FOOD MAKES HAPPY CUSTOMERS

Cooking Hazards with Large Pots



A worker in a small restaurant recently suffered severe burns while moving a pot of hot water and it spilled on her. Unfortunately, she will need skin grafts every couple of years for the rest of her life.

If you use large pots in your restaurant, then there are (at least) two potential hazards you should evaluate:

- Strains from lifting
- Burns

Tips to prevent the above mentioned situations:

- Have a built-in faucet (as shown in the picture) to fill the pot as it sits on the stove. If your restaurant doesn't have this, then employees will either have to fill smaller pots and pour them into

the larger one, or they'll have to team lift using two employees.

- Have a device that will hold the pot and allow it to tip to one side to drain. Another method is to have a device that drains from the bottom of the pot. These engineering options are not cheap, but they work well.
- Reduce the weight and bulkiness by emptying the larger pots by scooping out the contents with smaller pots.
- Allow the contents to cool before moving/draining.
- Have the employees who lift large pots wear personal protective equipment (e.g. aprons, facemasks and gloves) that will "sheet" the hot water off, and not soak it up.

Preventing Robberies at Restaurants

The following physical changes in the workplace can help reduce violence-related risks or hazards in restaurants:

Improve visibility as visibility is important in preventing robbery in two respects: First, employees should be able to see their surroundings, and second, persons outside the store, including police on patrol, should be able to see into the store.

Maintain adequate lighting within and outside the establishment to make the store less appealing to a potential robber by making detection more likely.

Use fences and other structures to direct the flow of customer traffic to areas of greater visibility.

Use drop safes to limit the availability of cash to robbers. Employers using drop safes can post signs stating that the amount of cash on hand is limited.

Install video surveillance equipment and closed circuit TV (CCTV) to deter robberies by increasing the risk of identification. This may include interactive video equipment. The video recorder for the CCTV should be secure and out of sight. Posting signs that surveillance equipment is in use and placing the equipment near the cash register may increase the effectiveness of the deterrence.

Use door detectors to alert employees when persons enter the store.

Use silent and personal alarms to notify police or management in the event of a problem. To avoid angering a robber, however, an employee may need to wait until the assailant has left before triggering an alarm.

Integrate violence prevention activities into daily procedures, such as checking lighting, locks, and security cameras, to help maintain worksite readiness.

Keep a minimal amount of cash in each register (e.g., \$50 or less), especially during evening and late-night hours of operation.

Adopt proper emergency procedures for employees to use in case of a robbery or security breach.

Lock doors used for deliveries and disposal of garbage when not in use. Also, do not unlock delivery doors until the delivery person identifies himself or herself.



SENTINEL
RESTAURANT
ASSOCIATION



Your Restaurant is our Passion

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rals! If you're pleased with
us, Please spread the word.

SENTINEL
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WORKERS COMPENSATION SAFETY NEWSLETTER

This Complimentary Newsletter is sent to you by

Your Farmers Agent

And

The Sentinel Restaurant Association

Newsletter Designed by Niha Osman

Please give us your feedback on the newsletter via
email at niha@calsra.com