

COMMERCIAL KITCHEN SAFETY TIPS



- Keep all combustible materials (paper towels, hot pads, etc.) away from range burners.
- Keep a UL Listed all-purpose (K-rated) fire extinguisher in a convenient location, for use in the event of a range-top fire.
- Grease build-up in a cooking ventilation system can easily cause fires. Regularly scheduled inspections and maintenance of the exhaust hood and duct system are critical in preventing fires.
- Slip resistant mats, coarse quarry tiles for flooring and frequent cleaning with a grease-cutting agent can help prevent slips and falls.

The U.S. Occupational Safety and Health Administration (OSHA) recommends that:

- Employees use appropriate hand protection when hands are exposed to hazards such as cuts and lacerations. For example, use steel mesh or Kevlar gloves when cutting.
- Tamps, push sticks or other hand tools are used to feed or remove food from grinders, slicers, or choppers.
- Aisles and passageways be kept clear, in good repair, and free from obstructions that could create a hazard. Floor plugs or ceiling plugs for equipment are recommended so that power cords are not run across pathways.
- Cooking areas should be kept as cool as possible. Workers get even hotter and more heat stressed during rush periods. The use of spot cooling fans, evaporative cooling, air conditioning, general ventilation, and local exhaust ventilation at points of high heat production can help maintain a cooler environment.
- Adequate space and ventilation for both exterior and interior drive-thru areas be provided. The use of a reverse-flow fan system can help prevent exhaust from entering the interior drive-thru window.

For further details see www.osha.gov