

## SAFETY FACTS: KITCHENS

- Lighting is shielded
- Floors are clean and dry
- Non-slip matting is effective
- Employee footwear is adequate
- Fire protection systems are operable and grease free
- Fire extinguishers are accessible and employees know how to use them
- First-aid kit is accessible
- Food and material disposal methods are adequate
- All machines are guarded and grounded
- Slicers and other equipment are used by qualified and trained workers
- Appropriate PPE is in use (wire-mesh gloves, protective glasses, etc.)
- Knives are properly stored and sharpened
- The list of all chemicals is available
- Chemicals are labeled and properly stored away from food and utensils
- Material Safety Data Sheets (MSDS) are accessible to employees who need them
- MSDS can be understood by trained employees
- Pesticides are carefully chosen and used to ensure the lowest possible toxicity and risk for unwanted exposure and have been specifically approved for use in the facility
- Sanitation measures are effective
- Housekeeping is effective