Fine Dining Safety Meeting Kit



When diners visit a restaurant, they are more concerned with the food quality and the beverage list than safety. Restaurant workers such as hosts, servers, and bussers share the responsibility to work safely together.

PRINCIPAL HEALTH AND SAFETY HAZARDS FOR RESTAURANTS PERSONNEL

- Exposure to cleaning products and other chemicals.
- Musculoskeletal injuries from standing for long hours, working in awkward positions, or performing repetitive manual tasks.
- Lifting or carrying heavy trays or other objects.
- Risks of burns from dishes, meals or drinks that are hot.
- Noise exposure.
- Slips, trips and falls.
- Stress.
- Dealing with difficult or potentially violent customers.
- Bullying.
- Long hours of work or extended work days.
- Working alone, including working alone with money.
- Cuts from handling broken glassware.
- Fire or other emergencies
- Shift work
- Exposure to common viruses such as colds and seasonal influenza.

GUIDANCE IN DEALING WITH FOOD SERVICE PRACTICES – BE PROACTIVE

Cuts And Working with Knives

- All applicable staff should be trained in the proper use of knives BEFORE they start to work.
- Knives work best (and are actually safer) when they are sharper and well maintained.
- Always store knives with the blades covered.
- Never leave knives lying on counters or loose in sinks where they could fall or be accidentally grabbed.

- For high production cutting or slicing, be sure to wear puncture-proof gloves and a protective apron.
- Keep all machine guards in-place on electric slicers and ensure that all operation is carried out by authorized personnel only.

Fire Safety

- All staff should be trained in fire safety and evacuation procedures.
- Keep adequate fire safety and suppression equipment within reach and ensure that fire extinguishers are suitable for all potential types of
- fires (grease, chemical, electrical, paper).
- Keep fire exits clearly marked and free of obstructions.
- Never leave ranges or stoves unattended while in use.
- Keep all cloths and aprons etc. away from hot surfaces or sources of flame.
- Keep range hoods and stoves free of grease build-up to the reduce the risk of fire.
- Do not overload electrical outlets, remove grounding pins from cords or use any unsafe equipment.

Burns & Scalds

- Always use potholders to lift or move hot dishes.
- Give yourself enough room to move to avoid bumps and spills.
- Always stand back from equipment or containers that may release hot steam.
- Always wear long sleeves in the kitchen.
- Reduce water heater temperatures to avoid scalds.

Slips & Falls

- Keep all floors, clean, dry and free of clutter.
- Footwear should have non-slip soles.
- Ensure that work areas have adequate lighting.
- Post signs or barriers to warn of wet or slippery floors.
- Use non-slip mats at workstations and in high traffic areas.

BEST SAFE FINE DINING WORK PRACTICES

- Dress for your job with safety in mind.
- Choose low-heeled, secure shoes with a non-skid sole and an enclosed toe.
- Dress in light, layered clothing to allow for hot kitchen conditions or cooler dining areas.
- Talk to your supervisor about fire-resistant fabrics for kitchen work.
- Practice safe lifting techniques.
- Follow company safety rules.
- Know how to report a hazard and near miss.
- Follow good housekeeping procedures.
- Work safely with chemicals according to recommended practices.
- Select the correct personal protective equipment.
- Keep a mobile phone or other alternative means to contact a designated person when working alone.

FINAL WORD

Servers, table wait staff, hosts and hostesses, bus boys, chefs and cooks, dish washers and other food hospitality staff point a composite picture of what goes into in delivering to you diners a fine food dish. One breakdown in the chain of custody and delivery of that special meal can mean a near disaster for diner, owners and staff.