TDI Kitchen Safety



Safety tips and best practices for restaurant or foodservice kitchens.

Foodservice employment can be, most of the time, injury-free. The injuries that do occur are usually the result of failure to follow instructions, inattention, lack of knowledge, or a combination of these and similar factors. An employee can control the injuries by continually observing safe work practices, and calling to the attention of the employer or supervisor those conditions when they could contribute to an accident.

Kitchens are safe! It is the people who work in kitchens who create the problems. Heat, machines, utensils, soap, and caustics all are needed for effective food preparation. All can be used without injury if the persons using them will use them properly.

The following are points to remember for avoiding burns and…