

Unit 2: Identifying Hazards

ProSafety Curriculum
for the Culinary Arts

Washington Restaurant Association

Dept of Environmental and Occupational Health Sciences
School of Public Health University of Washington



Job hazards: *A job hazard is anything at work that can hurt you either physically or mentally.*

- **Safety hazards:** Can cause immediate accidents and injuries
Examples: knives, hot grease, trip hazards, sharp edges, etc.
- **Chemical hazards:** Are gasses, vapors, liquids, or dusts that can harm your body
Examples: Cleaning products, pesticides
- **Biological hazards:** Are living things that can cause sickness or disease
Examples: Bacteria, viruses, or parasites
- **Other health hazards:** Are harmful things, not in the other categories, that can injure you or make you sick. These hazards are sometimes less obvious because they may not cause health problems right away.
Examples: noise, repetitive movements

Sample Hazard Map

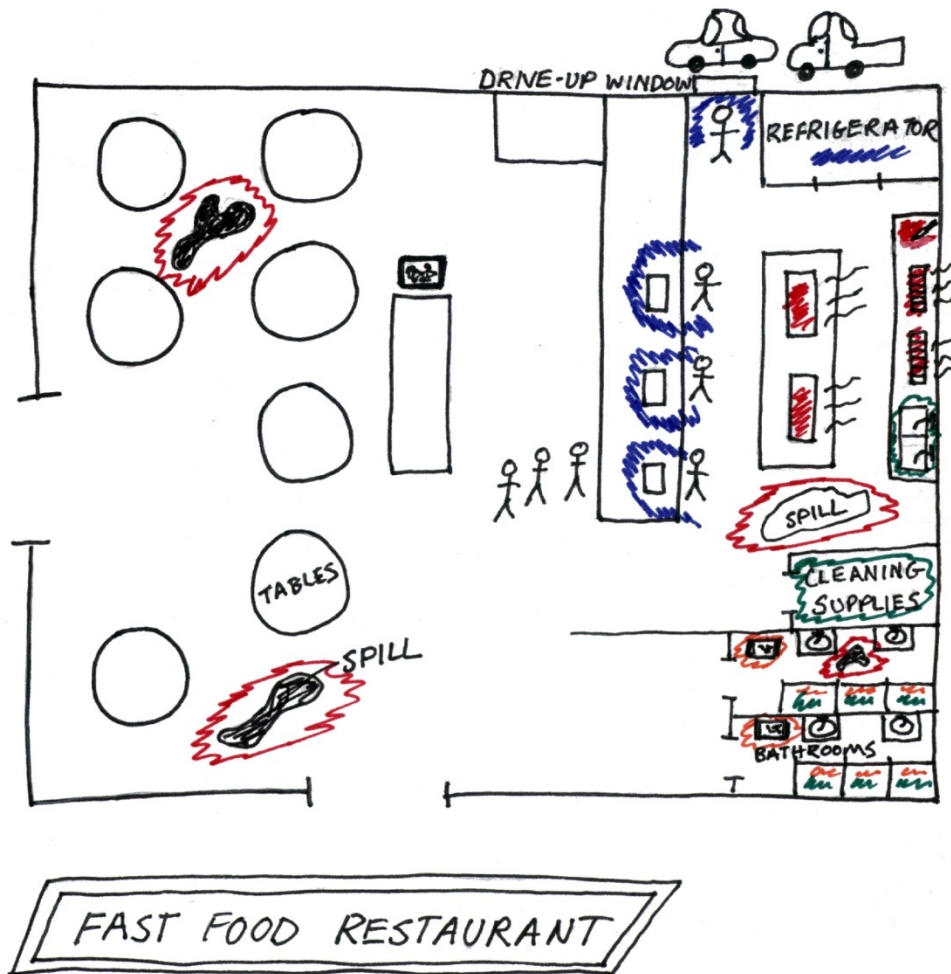
Students will draw maps in color:

Red = Safety Hazards

Green = Chemical Hazards

Orange = Biological Hazards

Blue = Other Health Hazards



SAFETY (RED)

HOT GRILL
HOT GREASE
SHARP KNIVES
SLIPPERY FLOORS

CHEMICAL (GREEN)

CLEANING PRODUCTS
DISHWASHING PRODUCTS

BIOLOGICAL (ORANGE)

BACTERIA
USED NEEDLES

OTHER (BLUE)

CUSTOMERS/STRESS
ROBBERY
STANDING
LIFTING

Finding Hazards, Key Points

- Every job has health and safety hazards.
- You should always be aware of these hazards.

