Unit 4:
Making Restaurant
Jobs Safer

ProSafety Curriculum for the Culinary Arts

Washington Restaurant Association

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

WA State Dept of Labor & Industries

### **Controlling Hazards: Key Points**

- First Choice: Remove the hazard
  - Use safer chemicals
  - Put guards around hot surfaces
- Next Choice: Improve work policies and procedures
  - Give workers safety training
  - Assign enough people to do the job safely
- Last Choice: Use protective clothing and equipment
  - Wear gloves
  - Use a respirator

# Jamie's Story



**Age:** 17

Job: Dishwasher

Injury: Dishwashing chemical

splashed in eye

Why do you think this happened?

What could have prevented Jamie from getting hurt?

# Billy's Story



**Age:** 16

Job: Fast food worker

**Injury:** Slipped on greasy

floor

Why do you think this happened?

What could have prevented Billy from getting hurt?

# Terry's Story



**Age:** 16

Job: Deli clerk

Injury: Cut finger on meat

slicer

Why do you think this happened?

What could have prevented Terry from getting hurt?

# James's Story



**Age:** 16

Job: Pizza shop employee

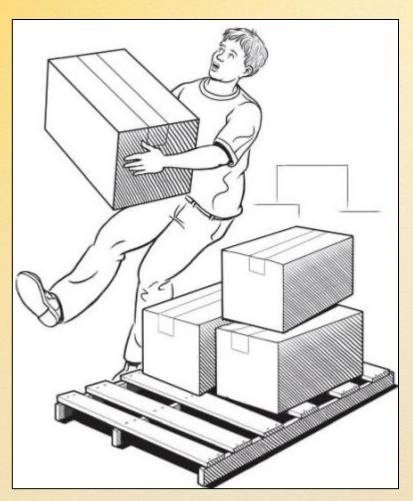
**Injury:** Repetitive motion

injury

Why do you think this happened?

What could have prevented James from getting hurt?

### Stephen's Story



**Age:** 17

Job: Restaurant worker

Injury: Hurt back while

loading boxes

Why do you think this happened?

What could have prevented Stephen from getting hurt?

### Making the Job Safer: Key Points

- Dept of Labor & Industries (L&I) requires all employers to provide a safe workplace.
- It's best to get rid of a hazard completely, if possible.
- If your employer can't get rid of the hazard, there are usually many ways to protect you from it.