



## Preventing Cuts:

-Store sharp knives or cutting utensils in a safe place—like a drawer or storage rack—when not being used.

-Never place knives or other sharp utensils in the bottom of a sink or in dirty dishwater. Employees can easily cut themselves when washing dishes.

-Train employees on safe cutting procedures and require protective cutting equipment when necessary. When using cutting or processing appliances, check with the manufacturer(s) to see if training is available.

-Follow equipment safeguards according to manufacturer specifications. All parts should be put back together after cleaning to ensure safe operation.

-Keep customer utensils in good condition with safe grip handles. Customer knives should not be extremely sharp.

-Throw away broken or chipped glasses and plates immediately.

-Never use glassware to scoop ice. Ice bins should be melted down and cleaned weekly to make sure glass chips are not present.

## Preventing Burns:

-Never serve flaming food and/or boiling liquids at the table.

-Keep hot foods at least 140 degrees, but not too hot to eat or drink.

-When cooking, keep stove top flames to a minimum. Remove pans from flame before adding any flammable cooking liquids.

-Wear protective gloves with slip resistant surfaces when handling hot pans and dishes. Extremely hot plates should not be served tableside.



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