COMMISSARY WORK ENVIRONMENT

When Using Knives

- Keep all knives sharp and use the proper knife for the job. Dull knives require more pressure than sharp ones and cause more cuts.
- Use cutting board surfaces for cutting items. Hold materials to be cut in ways that avoid finger injury. Slice a portion from the bottom of an unstable item to enable a better hold during cutting.
- If a knife or implement falls, step back and allow it to hit the floor. Attempts to catch it usually result in grabbing the blade.
- When carrying a knife from station to station, always keep the knife tip pointed downward at the floor.
- Cut away from the body when using cutting implements (cleavers, boning, or paring knives).
- Use tampers to push food into choppers and grinding machines.
- Guards on slicers, mixers, grinders and choppers must stay in place, and employees must be trained on a machine before using it.
- Do not place knives or cutting blades from equipment in pot sinks filled with water. Wash these items at once.
- The use of gloves may be required in certain functions of your job. Protection of your hands against the hazards of lifting and possible crushing injuries can be alleviated by the use of gloves. Additionally special cut resistant gloves are also available for the reduction of injuries caused by the use of knives.

When Using Electrical Equipment

- Caution should be taken to prevent the equipment and the products used in this facility from causing electrical shocks.
- Be sure all electrical equipment is properly grounded.
- Never work near electrical equipment with wet hands or while standing on wet floor surfaces.
- Unplug all electrical equipment before attempting to clean or adjust it, and lock out and tag out equipment where unexpected startup could cause injury (Title 8, section 3314).
- Keep electric cords from crossing traffic aisles to remote outlets.

To Prevent Explosions

- Protect all gas equipment against explosion with gas shutoff devices that are activated at pilot light failure.
- Vent all gas equipment before lighting.
- Keep covers near deep fat fryers.
- Pressure cookers should be used according to manufacturers specifications. Maintenance of gasket and blowoff plug should be performed regularly.

To Prevent Burns

- Require preparation employees to wear well-fitting uniforms with long sleeves.
- Keep dry potholders available for use.
- Position pots or containers so as to minimize the threat of hot liquid spilling.
- Keep handles of pots and pans turned in from the edge of the range so that they are not hit, causing spillage.

- Never overfill a container with hot food. Allow enough freeboard to accommodate splashing and prevent spillage.
- Workers are required to wear proper shoes, not those with leather heels or other slippery surfaces.

To Prevent Slips, Falls, and Strains

- Wipe up all spills of liquids, foods, grease, etc., immediately.
- Do not put items on the floor for storage even for a short period of time.
- There will be no running or engaging in horseplay.
- Watch possible problem areas, such as the floor around the ice machine, where water may cause slipping.
- Slip, trip and falls are the number one problem in food service operations. They usually are the result of either unsatisfactory lighting or a slippery, wet, or obstructed floor.
- Lifting food boxes and other heavy objects require common sense and training, please refer to the Code of Safe Practices for SAFE LIFTING for additional instructions.

To Prevent Fires

- In case of fire turn off the equipment, and cover it, if possible. Cut off or remove the source of the fuel.
- During a fire, sound the alarm once you can safely do so. Dial 4-3333 for the WB Fire Department.

First Aid

- Cuts and other injuries should be brought to the attention of your supervisor.
- The spread of disease through direct contact with contaminated blood and other potentially infectious body fluids, is a possibility in food preparation. Treat all blood and body fluids as potentially infectious, use gloves, and report any exposure immediately to your supervisor and First Aid. Please refer to the Bloodborne Pathogens Code of Safe Practices (Title 8, section 5193) for specific details.

Chemicals

- Chemicals are sometimes used in and around a kitchen, extreme caution must be exercised to safely control their usage.
- All chemicals shall be purchased or obtained by the kitchen manager. No other chemicals are allowed.
- All chemicals must be maintained with a Safety Data Sheet.
- Employees must be trained on the hazards of the chemicals they use, including how to read labels and Safety Data Sheets (Title 8, section 5194, hazard communication).