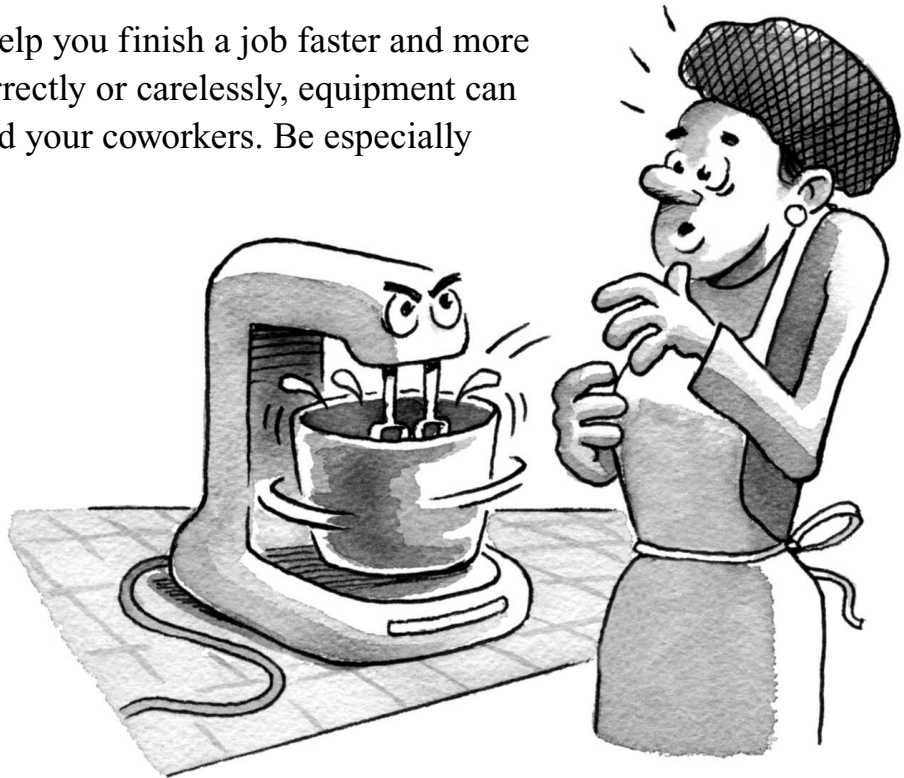


Know Your Restaurant Equipment

Restaurant equipment can help you finish a job faster and more efficiently. But if used incorrectly or carelessly, equipment can become a danger for you and your coworkers. Be especially cautious around:

- ✓ slicers
- ✓ mixers
- ✓ food processors
- ✓ dishwashers
- ✓ ovens
- ✓ stoves
- ✓ grills
- ✓ coffee makers
- ✓ toasters
- ✓ blenders
- ✓ warmers



Safety Tips

- ◆ Only use equipment you've been trained to use.
- ◆ Always focus your attention on the task at hand when using any kind of equipment. Stop if you're interrupted, intoxicated, drowsy or distracted.
- ◆ Use the correct personal protective equipment, such as gloves, mitts or goggles.
- ◆ At the end of the day, turn off appliances that aren't being used.
- ◆ Dry your hands before plugging in or unplugging equipment.

Equipment Maintenance and Inspection

Malfunctioning equipment can cause hazards such as food poisoning, cuts, burns and fires. For example, malfunctioning cooking and refrigeration equipment could cause foodborne illnesses by allowing temperatures that let bacteria grow.

- ◆ Check equipment regularly to make sure it's working properly.
- ◆ Use appliance thermometers to make sure the equipment is reaching and maintaining the necessary temperatures.
- ◆ Keep blades sharpened to make them less likely to slip and cut you.
- ◆ Disconnect any electrical equipment that malfunctions or gives off a strange odor and tell your supervisor.

Cleaning Safely

- ◆ Turn off and unplug equipment before cleaning.
- ◆ Follow the equipment's cleaning instructions.
- ◆ Be careful of sharp parts or edges.
- ◆ Be careful when using cleaning solvents around anything flammable.
- ◆ Use the dishwasher whenever possible; it is more effective at killing bacteria than washing by hand.