

Restaurant Safety Best Practices

The following is a guide that outlines Best Practices for the restaurant industry. Although it addresses common loss drivers in restaurants, it is not all-inclusive and may be used to supplement your company's current risk management programs.



Cuts and Puncture Wounds

- Use designated red buckets to dispose of broken glass, bottles and plates – do not use regular trash
 - Debris in buckets should be placed in a cardboard box and taped shut before being taken to dumpster
- Cut gloves should be available for staff that use knives or slicing equipment to prepare food
- Train employees in best knife practices: which knife to use, how to use it and proper maintenance/storage
- Store plastic wrap below eye level in all kitchens

Material Handling and Storage

- Provide lifting aides such as dollies, carts or another employee when possible
- Train employees to understand that objects over 50 lbs. require a two-person lift
- In coolers, freezers and storage racks, ensure that heavier products (over 35 lbs.) are stored at mid-body heights
- Store chemicals in designated storage areas below eye level

Slip, Trip and Fall Prevention

- Maintain stairways free of clutter
- Eliminate any exposed metal edges on stair treads, especially stairs susceptible to grease accumulation
- Ensure slip-resistant mats with beveled edges are placed in wet areas
- Designate separate floor mops for the front and heart of the house
- Train employees to store all floor mats vertically and tightly rolled when in storage
- Train employees to immediately clean up spills or place a wet floor sign over the area if the spill cannot be immediately cleaned; any debris should be cleaned up immediately
- Train employees who mop floors on proper soap-to-water ratios, and especially the importance of using the soap dispensers correctly
- Degreasers should be used for areas in and close to culinary production areas
- Encourage kitchen staff to wear slip-resistant shoes

Burns

- Reasonable access to first-aid materials, including a burn kit, should be properly stocked at all times

- Employees should have access to proper hot food handling protection: hand towels, burn mitts, etc.
- Require employees to wear closed-toe shoes that they can easily get their feet out of while working in the kitchen

Emergency Preparedness

- Train employees to ensure that emergency exit paths are clear at all times
- Ensure that an Emergency Action Plan is in place at all locations, including a shelter-in-place plan
- Ensure that all automatic extinguishing systems in kitchens are inspected, and that hood and ducts are professionally cleaned semi-annually at minimum

Bicycle Delivery Safety (if applicable)

- Train employees who deliver by bicycle how to operate a bicycle in city traffic, and the value of personal protective equipment
- Implement a bicycle maintenance program that includes both bicycle inspections and preventative maintenance



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