

Kitchen and Server Safety



Chefs and cooks are often monitored for safety procedures within restaurants, from their own safety to the safety of customers. However, food service employees should maintain their own safety procedures to ensure safety for themselves, their co-workers and customers. Review the following kitchen and server safety tips with your employees.

Tool Box Tips

- Mop up spills immediately and mark them with a sign.
- Slow down to not cause an accident by being too hurried or frantic.
- Use mirrors and windows available to you before entering the kitchen. If you do not have mirrors or windows develop a system to call out “coming in” or “going out” before entering and exiting the kitchen.
- Use trays, oven mitts, and/or dry towels to handle hot plates. Warn customers if a plate you are presenting is hot.
- Do not use equipment that you are not approved to use.
- Lift only what you are comfortable carrying. Get help lifting large trays and bins if needed or make multiple small trips.
- Dispose of glass properly. Clean up broken glass with a broom or towel and place it in a broken glass tub.
- Treat coffee and other hot liquids with care.
- Wash your hands often, especially after smoking, eating, restroom breaks, coughing or sneezing.
- If you are sick, call in. Do not risk passing your illness on to someone else.

Make sure you slow down.

Do not cause an accident by being too hurried or frantic.

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