

# Food Service Safety Rules

Always follow these company safety rules.

Our company, \_\_\_\_\_, is committed to the safety of our employees and customers. Our safety rules and policies are in place to prevent work-related deaths, injuries, damages, and wasteful financial losses.

We require you to follow the written safety rules below when performing work on behalf of our company. Our organization investigates all injuries, incidents, hazard reports, and property damage.

You are expected to follow these safety rules. Documented corrective action will result if the safety rules are not followed.

- Report patron or employee injuries, incidents, unsafe conditions, and damage to management before your shift ends.
- Contact your supervisor when an injury to a patron or employee, an after-hours incident occurs or for any other business-related emergencies.
- Employees are prohibited from working while impaired by alcohol, illicit drugs, legal substances, or medications.
- Our company performs post-incident drug and alcohol screenings.
- Do not drive if alcohol was consumed on-site after the work shift.
- Horseplay and running on the job are strictly prohibited. Do not run in the kitchen area.
- Employees must wear seat belts when using vehicles for company business.
- Cell phone use while driving and on the job is prohibited.
- Safe and courteous driving is required. Follow speed limits, do not tailgate and maintain a safe following distance.
- Perform a safety check of equipment and vehicles before moving. Report any maintenance concerns.
- Lock the car while driving and report any unsafe or violent behaviors by customers to management.
- Clean up spills and hazards immediately.
- Slip-resistant/high-traction footwear is required inside the restaurant and kitchen. In icy weather, use slip-over ice cleats.
- Wear long, protective gloves and a proper apron when handling hot liquids or grease. Allow hot oil to cool before moving containers.
- Do not use water on a grease fire; cover it with a lid and use a foam or ABC dry-chemical fire extinguisher.
- Keep long clothes, dish towels and aprons clear of hot cooktops and burners to prevent fire.
- Keep fire extinguishers, hood fire and fire alarm pull stations clear and unblocked.
- Use the correct potholders to handle hot pots and pans and turn the handles inward to prevent them from being knocked over.
- To prevent steam burns, do not use wet rags to clean hot surfaces.
- Two-person lifts are required when machinery or supplies weigh over 50 lbs.
- When on stairs, use the handrail and ensure large or bulky objects do not block your vision.
- Use stepladders on a firm, level base and never use the top two rungs.
- Maintain three points of contact when using ladders, and do not overreach.
- Keep kitchen or box knives sharp. Cut away from the body, hands, or fingers. Do not hand knives to co-workers. Pick up knives by the handle only. Place unused knives in the stored area.
- Do not bypass kitchen machine guards. Use safety devices provided on mixers and meat slicers. Keep long clothing, jewelry and aprons clear of mixers to prevent entrapment.
- Know the severe weather plan.

*These advisory materials have been developed from national standards and sources believed to be reliable, however, no guarantee is made as to the sufficiency of the information contained in the material and MEM assumes no liability for its use. Advice about specific situations should be obtained from a safety professional.*

# Food Service Safety Rules

\_\_\_\_\_ is committed to the safety of our employees and customers.

By signing, you are expected to follow the safety rules. If the safety rules are not followed, documented corrective action will result.

Safety rule acknowledgment date: \_\_\_\_\_

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Please return the signed safety rules to our Underwriting team at [uwhelp@mem-ins.com](mailto:uwhelp@mem-ins.com)