

DINING SERVICES

SAFE WORK PRACTICES



Wear antislip footwear.
Keep areas dry and clear of obstacles.



Hold food down firmly and keep fingers curled away from the blade.



Keep knives sharp.
It is easier to cut with less pressure.



Always clean and store knives in proper areas after use.



Store only small items on high shelves.



Do NOT over extend arms to reach items.



Protect yourself from burns using oven mitts and long sleeves.



Always lift with knees and get help for heavier items.