



Safety Program for Restaurants

Restaurant Safety Program

Scope

All employees must recognize the potential for both minor and serious injuries in the restaurant environment. Additionally, there is the potential for cumulative trauma injuries associated with the operations.

To reduce the potential danger _____ has developed a comprehensive Restaurant Safety Program. _____ Expects all employees to understand and follow the program. The safety program includes personnel responsibilities and training requirements for current and new employees, plus annual refresher training.

Applicability

The Safety Program covers all employees. All visitors, contractors, vendors and others entering the restaurant are governed by this policy as applicable.

Policy

All employees working in the restaurant will receive annual training on safe operating procedures within the restaurant, and on the equipment they are required to operate or work around.

Once an employee is trained on safe working procedures, the employee is responsible to follow all safety rules and regulations. Any violation is subject to disciplinary actions.

All employees affected by this program will be given a written examination to provide documentation to verify that they have received training and understand the safety regulations.

EMPLOYEE INFORMATION AND TRAINING

All employees who perform work tasks in the restaurant environment will receive information and training on equipment they use. If an employee uses different machines/equipment, he/she will receive information and training for each type of machine or task.

Each employee is required to demonstrate, to their supervisor, their ability and knowledge to safely operate each machine/equipment. This can be determined from either past work performance or from visual observation.

Only qualified and authorized personnel are allowed to perform maintenance or repair work on restaurant machine/equipment.

RESPONSIBILITIES AND PROCEDURES

Annual training and testing is required by regulatory agencies such as Cal OSHA for all employees working in a restaurant environment. The person in charge of employee resources will schedule the training/testing as required.

A competent instructor will perform safety and testing. Results of the training, testing, and verification will be kept in the employees' file.

**RESTAURANT SAFETY TRAINING
AND
OPERATING POLICY**

RESTAURANT SAFETY TRAINING AND OPERATING POLICY

MACHINE INSPECTION –

Prior to operating any restaurant equipment, the employee must perform visual inspections for unsafe conditions, such as gas leaks, equipment under repairs, etc.. If the machine/equipment is not in safe order it must not be used until repairs are completed. Notify the supervisor immediately of any unsafe condition.

TRAINING AND RE-TRAINING

_____ Has developed a comprehensive Restaurant Safety Training and Re-Training Program, that includes annual refresher training.

Training sessions include the following:

1. all restaurant personnel are given a copy of the Restaurant Safety Program. All section of the program will be discussed so all employees understand the content an intent of the program.
2. a written quiz will be given to each employee, any questions answered incorrectly will be discussed until the proper answer is understood. The completed quiz will be given to the person responsible for employee files for recordkeeping requirements.
3. employees will review a list of the machines they operate in the course or scope of their work. It is the responsibility of the supervisor to verify the employee's ability and knowledge to safely operate the equipment.