

2.1 FOOD SERVICE SAFETY

Catastrophic Risks

Probably the greatest catastrophic risks associated with school food service operations is a fire developing in the kitchen area.

Common Hazards

More frequently reported incidents by school food services include:

- ?? Slips/falls caused by spilled liquids or food
- ?? Cuts from knives, slicers, broken glass or rough-edged plastic serving trays
- ?? Burns from hot containers
- ?? Back injuries resulting from moving chairs, tables and food

Accident Prevention

To minimize the opportunity for accidents to occur in this area, the following procedures should be followed:

- ?? All food service staff (employees and volunteers) should review the "Food Service Safety Rules" with their supervisor and sign the form to indicate their understanding of them. This signed form should be forwarded to the Personnel Office to be maintained within the employee's personnel file.
- ?? Safety inspections should be completed for this area on a *weekly* basis. The Food Service area should develop a customized checklist using the sample provided. The completed checklists should be maintained by the supervisor for a period of three years.
- ?? All students should be made aware of and instructed to obey the rules of the cafeteria..

FOOD SERVICE SAFETY RULES

1. Wipe up all spills immediately and pick up anything lying on the floor.
2. Dispose of any defective plastic, silver or glassware observed.
3. Immediately report any serving counters, tables or chairs with broken, sharp or rough parts.
4. Store all knives out of the sight and reach of students.
5. Operate exhaust hoods at all times when ranges and/or steam kettles are in operation.
6. Filters in exhaust hoods should be kept clean and free of grease accumulation.
7. Note location of fire extinguisher and know how to use it.
8. Keep all cleaning products away from food.
9. Monitor student traffic flow through the serving area so that children do not collide.
10. Operate and clean all equipment using recommended safety procedures and good practice - electrical power off and disconnected while cleaning, guards in place while operating. etc.
11. Comply with sanitary rules as required by the Board of Health.

I have reviewed the above rules, understand them, and will abide by them.

Signature

Date

FOOD SERVICE SAFETY INSPECTION (sample)

School: _____

- 1 Is all plastic, silver and glassware free of rough edges and in good condition? *Yes/No*
 - 2 Are all cleaning products kept away from food? *Yes/No*
 - 3 Are all serving counters, tables and chairs free of broken, sharp and/or rough parts? *Yes/No*
 - 4 Is the serving area arranged such that students do not collide with one another? *Yes/No*
 - 5 Are all sanitary rules required by the Board of Health complied with? *Yes/No*
 - 6 Are fire extinguishers mounted? *Yes/No*
 - 7 Are aisles, doorways and other means of egress unobstructed? *Yes/No*
 - 8 Have all staff/students reviewed the "Food Service Safety Rules"? *Yes/No*
 - 9 Is all kitchen equipment in proper maintenance - good wiring, grounded, guards in place, etc. *Yes/No*
- ?? (ALL kitchen equipment should be maintained and operated per good safety practice as recommended by the manufacturer. All Equipment should follow recommended preventive maintenance . Only trained personnel should operate the equipment.)
9. If *No's* are checked, follow-up is needed. The principal should designate the appropriate corrective action, such as a work order.

Inspector

Date