

Restaurant Employer Resources for Keeping Teens Safe at Work*

Training Tools

Teen Worker Safety in Restaurants eTool

Created by the Occupational Safety and Health Administration (OSHA), eTools are illustrated, interactive web-based training tools. The etool on restaurant health and safety is very comprehensive, with advice for employers and young workers, covering all aspects of the restaurant industry from serving to cleanup.

How to obtain: The etool can be accessed from the following webpage: <http://www.osha.gov/SLTC/youth/restaurant/index.html>. For more information, contact OSHA at 1-800-321-OSHA or visit their main website: www.osha.gov.



Restaurant Supervisor Safety Training Program

This is a unique safety training program, developed by the University of California at Berkeley, specifically for restaurant supervisors. Program materials include: a Restaurant Safety Training Guide, tip sheets on preventing injuries common to restaurants, a Restaurant Employee Safety Orientation Checklist and much more.

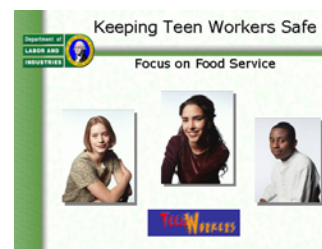
How to obtain: Pdf versions of the materials, in English and Spanish, can be found on the following webpage: www.dir.ca.gov/CHSWC/SBMRMaterials.htm. For hard copies, send your request to chswc@dir.ca.gov. If you would like more information, contact the Labor Occupational Health Program, University of California at 510-642-5507 or visit their website: www.youngworkers.org.



Keeping Teen Workers Safe - Online Safety Course

With an emphasis on the fast food industry, this online safety course was developed by the WA State Dept. of Labor and Industries to provide a basic overview of teen worker health and safety issues.

How to obtain: You can launch the course directly, or download a PowerPoint version of the course from the following webpage: www.lni.wa.gov/WorkplaceRights/TeenWorkers/JobSafety/RestaurantProgram/Resources/default.asp. For more information, contact the WA State Dept. of Labor and Industries at 1-800-547-8367 or visit their main website: www.lni.wa.gov.



Injury Prevention in Restaurants and Kitchens - Online Safety Course

Developed by the WA State Dept. of Labor and Industries, this online safety course is for restaurant employers who wish to improve the safety of the young workers. While some of the information is specific to WA employers, most of the material is applicable to the food service industry in general.

How to obtain: You can launch the course directly, or download a PowerPoint version of the course from the following webpage: www.lni.wa.gov/WorkplaceRights/TeenWorkers/JobSafety/RestaurantProgram/Resources/default.asp. For more information, contact the WA State Dept. of Labor and Industries at 1-800-547-8367 or visit their main website: www.lni.wa.gov.



*Inclusion in this list does not constitute an endorsement.

Training Tools – continued

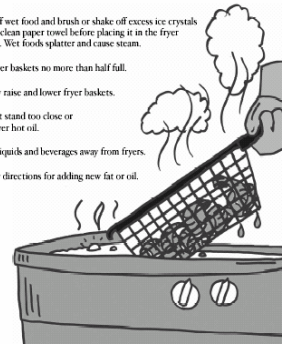
Supervising for Safety Workshop

Administered by the WA State Dept. of Labor and Industries, this workshop is for restaurant employers who wish to make their worksites safer for their young workers. While the workshops take place in WA state, employers in other parts of the country can benefit by downloading all of the workshop materials right from the program's website. These include, best practices tip sheets (right), a safety orientation checklist, a model shoe policy, and much more.

How to obtain: Pdf versions of the materials can be found on the following webpage: <http://www.lni.wa.gov/WorkplaceRights/TeenWorkers/JobSafety/RestaurantProgram/Resources/default.asp>. For more information, contact the Washington State Department of Labor and Industries at 1-800-547-8367 or visit their main website: www.lni.wa.gov.

FRYER SAFETY

- Dry off wet food and brush or shake off excess ice crystals with a clean paper towel before placing it in the fryer basket. Wet foods splatter and cause steam.
- Fill fryer baskets no more than half full.
- Gently raise and lower fryer baskets.
- Do not stand too close or lean over hot oil.
- Keep liquids and beverages away from fryers.
- Follow directions for adding new fat or oil.

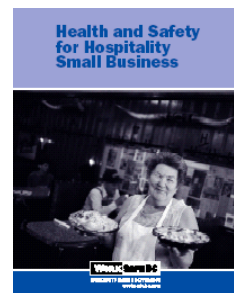


Guides

Health and Safety for Hospitality Small Business

This guide, created by the Workers' Compensation Board of British Columbia, will help you prevent accidents and injuries by illustrating: specific hazards and risks faced by your workers, how to eliminate these hazards or minimize their impact, how to deal with workplace accidents and injuries, and effective organization for health and safety in your business.

How to obtain: A pdf version of the guide can be found on the following website: www2.worksafebc.com/Topics/YoungWorker/Resources-Employers.asp. For more information, visit the Workers' Compensation Board of British Columbia's website: www.worksafebc.com.



Accident Prevention Program for the Restaurant Industry

The Washington State Dept. of Labor and Industries has created a sample accident prevention program for restaurant employers. The program is meant to assist you in developing a program tailored to your own operation. It covers everything from employee safety orientation, to developing a hazard communication program, to setting up a safety committee – and much more.

How to obtain: An MS Word version of the program template can found on the following website: www.lni.wa.gov/Safety/basics/programs/accident/default.htm. For more information, contact the WA State Dept. of Labor and Industries at 1-800-547-8367 or visit their main website: www.lni.wa.gov.



Fact/Tip Sheets

Best Practices Tip Sheets

Developed by the WA State Dept. of Labor and Industries as part of their "Supervising for Safety Workshop" for restaurant employers, these tip sheets provide best practices on how to work safely around hazards and avoid injuries. They are best used as talking points during new employee orientation and as a review during crew safety trainings. After using them this way, the tip sheets make great posters. Available tip sheets include, "Ten Steps for Avoiding Burns," "Fryer Safety" and "Ten Safe Handling Hints for Knives."

How to obtain: Pdf versions of the tip sheets can be found on the following webpage: www.lni.wa.gov/WorkplaceRights/TeenWorkers/JobSafety/RestaurantProgram/Resources/default.asp. For more information, contact the Washington State Department of Labor and Industries at 1-800-547-8367 or visit their main website: www.lni.wa.gov.

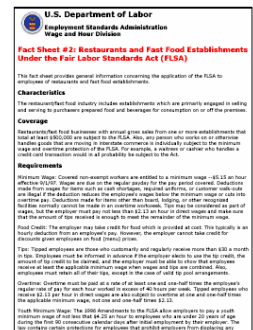
TEN STEPS FOR AVOIDING BURNS



US Department of Labor Fact Sheets

Compiled by the US DOL's Employment Standards Administration, these fact sheets provide quick and easy to read information on the child labor laws, wage and hour requirements, and much more. The most relevant fact sheets for restaurant employers are #2, #2a, #41 & #58.

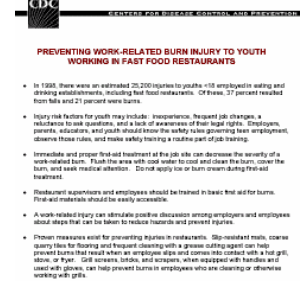
How to obtain: Numbered fact sheets can be found on the following webpage: <http://www.dol.gov/esa/fact-sheets-index.htm>. For more information, contact the US Dept. of Labor, Employment Standards Administration, Wage and Hour Division at 1-866-487-9243 or visit their website, www.dol.gov/esa



Preventing Work-related Burn Injury to Youth Working in Fast Food Restaurants

This fact sheet, produced by the National Institute for Occupational Safety and Health, provides information on burns to youth in the fast food industry and offers tips for preventing such injuries.

How to obtain: A pdf version of this fact sheet can be found on the following webpage: <http://www.cdc.gov/niosh/topics/youth/>. For more information, contact the National Institute for Occupational Safety and Health at 1-800-356-4674 or visit their main website: www.cdc.gov/niosh/homepage.html.



Safety Tip Sheets

Created as part of the Restaurant Supervisor Safety Training Program by the University of California at Berkeley, these tip sheets are for employers who wish to improve the health and safety of their young workers. These sheets are focused on the restaurant/food service industry and cover the most common hazards found in such workplaces.

How to obtain: Pdf versions of these tip sheets, in English and Spanish, can be found on the following webpage: www.dir.ca.gov/CHSWC/SBMRMaterials.htm. For hard copies, send your request to chswc@dir.ca.gov. If you would like more information, contact the Labor Occupational Health Program, University of California at 510-642-5507 or visit their website: www.youngworkers.org.



Visual Aids

First Aid for Burn in Restaurants Poster

Produced by the Massachusetts Department of Public Health's *Teens at Work Injury Surveillance and Prevention Project*, this poster provides instructions for providing first aid for heat burns in restaurants. It is available in English, Spanish, and Portuguese.

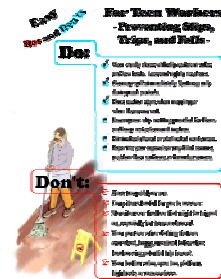
How to obtain: MS Word and pdf versions of the posters can be found on the following website: www.mass.gov/dph/ohsp. For full color posters, contact the *Teens at Work Injury Surveillance and Prevention Project* at 617-624-5632.



Safety Posters – For Teen Workers

OSHA has created a variety of safety posters specifically for food service operations. "Preventing Slips/Trips/Falls," "Safe Knife Handling," "Clean-up Safety" and "Safer Lifting" are just a few of the posters available.

How to obtain: The posters can be found on the following webpage: <http://www.osha.gov/SLTC/youth/restaurant/posters.html>. For more information, contact the Occupational Safety and Health Administration at 1-800-321-OSHA or visit their main website: www.osha.gov.



Other Tools

Website on Restaurant Safety for Teen Workers

Developed by the Occupational Safety and Health Administration, this website is devoted to the topic of teen worker health and safety in restaurants. Here you will find information on workplace health and safety standards, common hazards, prevention activities and helpful resources.

How to obtain: The website address is: <http://www.osha.gov/SLTC/restaurant/>. For more information, contact the Occupational Safety and Health Administration at 1-800-321-OSHA or visit their main website: www.osha.gov.



Deep Fat Fryer Safety Checklist

Created by the Oregon Worker Illness & Injury Prevention Program this checklist was developed for use by restaurant owners, managers, and workers as a self-inspection guide for deep fat fryer work practices and operations.

How to obtain: A pdf version of the checklist can be found on the following webpage: <http://www.oregon.gov/DHS/ph/owiipp/restaurant.shtml>. For more information, contact Oregon Worker Illness & Injury Prevention Program at 503-731-4025 or email them at OWIIPP.EOE@state.or.us.



Restaurant Employer Self-assessment Tool

A self-assessment tool designed by the U. S. Dept. of Labor's Wage and Hour Division to help employers evaluate their level of compliance with the youth employment provisions of the Fair Labor Standards Act.

How to obtain: The tool can be viewed and printed from the following link: http://www.youthrules.dol.gov/selfassess_restaurant.htm. For more information, contact the US Dept. of Labor, Wage and Hour Division at 1-866-487-9243 or visit their main website: <http://www.youthrules.dol.gov/>.

