## **Kitchen Hazards**

What are they?













## **Knife Safety**

- Cut away from your body
- Always keep your knives sharp
- Store knives where they can be seen (magnetic wall rack)
- Load into dishwasher blade down
- Transfer a knife by placing it on a surface to be picked up
- Personal protective equipment



## **You Can Prevent Injuries**









# Slip-Trip-Fall

- Wet or slippery floors
  - Water, ice, salad dressing, tomato slices
- Uneven or poorly maintained surfaces
  - Torn flooring, poorly cleaned, ramp-ways
- Obstructed walkways
  - Improper storage, empty cardboard boxes in walkways
- Inadequate lighting
  - Burned out light bulbs, insufficient number of lights
- Improper shoes
  - Worn-out sole



## **Manual Material Handling**

- Don't try to stretch for things above your head or out of reach
  - Use a step stool to reach objects above your shoulders In addition to more back support, this also reduces the risk of accidental head injury from a falling object
- When stacking objects, keep the stacks below the shoulders and above the knees; waist level is best
  - Things in this range will be easy to reach and move and cause less stress on the body
- When carrying stacks, make sure you can see what's ahead.
  - Otherwise, the chance of trips or falls is greater
- Avoid twisting as you move objects from one place to another
  - If you have to turn while lifting, move your feet, not just your hips or shoulders;
    turn your whole body











#### **Burns**



- Open Flame
- Hot Oil Cooking
- Grease Platter
- Hot Food or Plates
- Hot Utensils



#### **Prevention**

- No loose clothes
- Wear PPE
- Food handlers have right-of-way
- No booby-traps





#### Risk & Safety Management Contact

If you have any questions or would like Risk and Safety assistance with your policy, please contact us:

Albuquerque area: (505) 345-7260

Toll Free: (800) 788-8851

P.O. Box 27825

Albuquerque, NM 87125

You can also email us at NMMSafetyAdvisor@NewMexicoMutual.com

