

Food Workers at Risk: Learn How to Keep Them Safe

Food service workers face a variety of injuries on the job due to employees with wide-ranging ages, high turnover and poorly designed work spaces. Learn how to avoid risks and keep your workers safe to prevent work comp claims.

In this webinar you will learn:

- 10 ways to keep your food workers safe
- Is the layout of your food service station causing injury?
- How to conduct your own facility risk assessment

About your presenter

Jacki Mortenson, Sr. Risk Management Consultant

Jacki joined ICW Group in 2015 and provides risk management services throughout Southern California. She assists clients across a spectrum of industries, including construction, transportation, hospitality, manufacturing, agriculture and residential healthcare.

Jacki served in the US Air Force as an aircrew member specializing in flight mishap investigations. Following her service, Jacki earned her OSHA 501, OSHA 10 and OSHA Confined Space Rescue certifications. Jacki is a member of the American Society of Safety Professionals (ASSP), Southern California Industrial Safety Engineers (SCISS) and is a steering committee member of the Inland Empire Safety Forum.



Download these helpful food safety resources

Webinar Presentation PDF



[View the "Food Workers at Risk" webinar slides in PDF format.](#)

Risk Exposure Self-Assessment Form

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**FOOD SERVICE
RISK EXPOSURE
SELF ASSESSMENT**

Keeping everyone safe is our job #1.
Use this checklist to help identify and assess hazards that may exist in your workplace. If you answer "No" to any of these items, add to your Action Plan to make corrections and keep all employees safe!

Fire protection/prevention

#	Fire protection/prevention	Yes	No	Recommendation
1.	Fire extinguishers are available, charged and tagged to show next service date.	☐	☐	
2.	Employees trained in proper use of extinguishers and manual operation of wet-chemical system protecting cooking equipment.	☐	☐	
3.	Employees instructed in evacuation procedures for both customers and employees.	☐	☐	
4.	Instructions prominently posted for reporting fire and calling Fire Department.	☐	☐	
5.	Flammable and combustible liquids (solvents, paints, ether, chemicals, etc.) stored in metal safety cabinets or fire cabinets.	☐	☐	
6.	Combustibles stored at proper distance from water heaters, furnaces, other heat sources - minimum 30 feet.	☐	☐	
7.	Matches, cigarettes and open flames handled and disposed of properly.	☐	☐	
8.	Fire alarms and smoke detectors in working order.	☐	☐	

Range / grill / gas controls / electrical equipment

#	Range / grill / gas controls / electrical equipment	Yes	No	Recommendation
9.	Operable automatic wet-chemical extinguishing system in hood and duct above range, grill and barbeques (UL 300 is mandatory).	☐	☐	
10.	Explosion-proof lights over cooking equipment.	☐	☐	
11.	Areas & floors adjacent to deep-fat fryers are dry and free of grease.	☐	☐	
12.	All electrical equipment properly grounded; portable electrical equipment and extension cords have ground prong.	☐	☐	
13.	Electrical panel boxes have doors closed, clear area of 36 inches in front of boxes.	☐	☐	
14.	Employees are trained and have signed that they understand electrical safety.	☐	☐	

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[Use this checklist to identify food service risks.](#)

Food Service: 10 Ways to Reduce Injuries Poster

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**FOOD SERVICE
WORKERS AT RISK!**

**10 WAYS TO
REDUCE
INJURIES**

FOOD WORKERS SUFFER ANNUALLY

- 87% have at least one injury
- 78% suffer multiple injuries

FOOD SERVICE & DRINKING PLACES

779,000 reported injuries in 2017

ACCIDENTAL CUTS

- 67% accidental cuts
- 42% suffer multiple cuts

CARRYING & LIFTING STRAINS

- 34% multiple strains
- 16% multiple strains

SLIPS & FALLS

23% caused by wet, oily slippery floors

- Design first for safety**
Ensure facility, workflow and environment is setup for ultimate safety.
- Correct unsafe conditions ASAP**
Take action before accidents occur (wet floors, exposed grills, blocked hallways).
- Curb unsafe behaviors**
Re-park to bolster safe conduct and curb unsafe activities (horseplay, shoes, lifting).
- Don't skip newbie training**
On-board staff using applicable food service safety procedures & policies (SOP's).
- Mentor for safety**
Encourage staff to be accountable for their personal safety - three 1's finger!
- Empower swift corrections**
Trust leads to swift issues as needed (call a plumber, electrician).
- Are you listening?**
Pay attention to your staff's safety & security concerns (dark parking lot).
- Don't take equipment for granted**
Train employees on the proper, safe use (fryers, mixers, fire extinguishers).
- Enable first aid**
Make sure staff can perform minor first aid & kit is well-supplied (lacerations, burns).
- Reinforce for safety!**
Recognize and reward positive, safe behaviors (employee of the month).

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[Print this colorful poster with 10 reminders to keep workers safe.](#)