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



Use this checklist to identify food service risks.

Food Service: 10 Ways to Reduce Injuries Poster



Print this colorful poster with 10 reminders to keep workers safe.