

# Restaurant Supervisor Safety Training Program

**Welcome to the Restaurant Supervisor Safety Training Program!** The materials in this packet will help you train your staff to make your restaurant safer. Some are for you to use and some are for your employees. Feel free to use these materials in whatever way seems best to you. Be creative and have fun!

## WHY USE THIS PROGRAM?

Employers in California experience higher costs for workers' compensation medical care than employers in most other states, and California ranks among the highest in workers' compensation premium rates. Work injuries and illnesses also result in days away from work and lost productivity. The best way to reduce costs, retain jobs, and maintain a productive workforce is to reduce injuries.

One of the best strategies to prevent job injuries and illnesses is regular health and safety training for employees. Regular training helps employees learn how to avoid hazards, keeps lines of communication open between you and your employees about hazards you may not be aware of, and lets employees know that you are serious about promoting sound safety policies and work practices in your restaurant.

This short training program is designed to help you work together with your staff to design a creative, simple health and safety plan for your restaurant. This training can also help you meet some of the requirements of Cal/OSHA's Injury and Illness Prevention Program standard. In addition to training, part of your plan should be regular safety meetings to discuss the hazards in your restaurant and generate ideas for correcting them.

We encourage you to use this new training program to improve the health and safety of your employees, to increase productivity, and to lower workers' compensation costs. A similar health and safety program used in restaurants in the State of Washington resulted in a 20% decrease in injuries and illnesses on the job statewide over a two-year period.

## MATERIALS INCLUDED:

- **Restaurant Safety Training Guide**

A guide for conducting a 1 hour health and safety workshop or series of safety meetings with your employees. Includes Handouts #1–3 for participants.

- **Safety Tipsheets**

Designed to be used by employees as part of the Restaurant Safety Training activity, these tip sheets can also be used by managers to identify new protective measures you can put in place, or issues to emphasize in employee training.

- *Preventing Burns from Hot Stuff*
- *Preventing Cuts from Sharp Stuff*
- *Preventing Injuries from Slips and Falls*
- *Preventing Injuries from Ergonomic Hazards*
- *Preventing Injuries from Robberies and Assaults*
- *Planning for Emergencies on the Job*
- *Dealing with Injuries on the Job*

- **Safety Orientation Checklist**

This form can be used for new employees but also for periodic review for current employees, or whenever a new procedure or process is initiated.

- **Model Shoe Policy**

Slips and falls are a major contributor to injuries in restaurants. Having a shoe policy that employers enforce can greatly reduce the chance of injury.

- **Facts for Employers: Safer Jobs for Teens**

This factsheet contains key information on health and safety and child labor laws, as well as tips for training and supervising young employees.

- **Employing 14-17-Year-Olds in Restaurants**

This factsheet provides a summary of the kinds of work teens under age 18 are prohibited from doing, under federal and California labor laws.

- **“Rated R” Stickers**

This sticker can be used on any type of machinery prohibited for use by teens under age 18. Examples include meat slicers, forklifts, powered tools, etc. You can print them yourself or order more copies by calling 360-902-5316.