

With bazaars, bake sales, club meetings and social events, a kitchen can be a busy place. The people using your facilities might not always be familiar with the type of equipment your kitchen has — especially if your kitchen is equipped with commercial stoves and ovens. Make sure someone knowledgeable is on hand to provide assistance and instruction when necessary. Here are some things you should check to help prevent kitchen accidents.

OK NEEDS WORK

Keep fire extinguishers handy. For kitchens, use Class K fire extinguishers. Multiple classification extinguishers, 2A20BC or 2A40BC, are appropriate elsewhere in your facility.

Keep a mop handy to wipe up spills quickly. Keep floors clean and dry at all times.

Provide plenty of hot pads and oven mitts. One or two just aren't enough when preparing food for a large number of people.

Surprisingly, dull knives cause more accidents than sharp ones, because they can stick and slip. Keep all knives properly sharpened.

Make sure pilot lights are in good working order in gas ovens and ranges.

Keep counters and work areas clean.

All kitchen doors and windows should have well-fitting screens.

Provide an adequate number of garbage cans, with tight-fitting lids.

KITCHEN CONSIDERATIONS

- Be particularly careful when using power equipment — food processors, meat slicers, etc. Keep hands away from power-driven blades.
- A busy kitchen is no place for a crowd. Give your cooks plenty of room to work.
- Wash dishes thoroughly — rinse well in water at least 170°F and air dry.
- The danger zone for prepared foods — where spoilage can occur — is between 45°F and 145°F. To prevent spoilage, try to maintain food temperatures above or below this temperature range.
- Be especially careful when handling hot liquids— soup, coffee, tea, hot chocolate. These can easily spill and scald someone.
- Use rubber gloves for protection and a firm grip when washing dishes.
- Never leave oven doors open. Whether placed high or low, they're a dangerous obstruction.
- Aprons provide extra protection, but be careful of dangling apron strings, ties and sleeves.
- All food handlers should wash their hands before beginning work and after using the restroom.

Emergency Telephone Numbers:

Police:

Fire:

Ambulance:

Hospital:

Pastor:

CM Select Insurance Company: (800) 200-5864

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