

# Restaurant Industry Services Snapshot

**PLAYING IT SAFE** Be safe and healthy provided by [B\_OfficialName]

**Avoid Cutting Hazards**  
Safety tips for using knives and other sharp tools

The food service industry can be a hazardous one. Among other things, workers are at risk for cuts while preparing food, cleaning tables and washing dishes. However, there are many safety precautions that you can take to reduce your risk of getting out of work.

**Knife Safety Tips**

- Handle, use and store knives and other sharp utensils safely.
- Cut in the direction away from your body.
- Keep your fingers and thumbs out of the way of the cutting line.
- Wear protective clothing, such as steel-toe shoes.
- Use a knife only for its intended purpose and use the correct knife for each cutting or chopping job.
- Never try to rush a cutting, slicing or chopping task - you may get careless and have an accident.
- Keep knives sharpened and in good condition. Let your supervisor know if you have concerns about the condition of any knife in the kitchen.
- Store knives and cleavers in a designated area when they are not in use, and never store them with the blades exposed.
- Let a falling knife fall to the ground - never try and catch it.
- Carry knives with the cutting edge angled toward your body and not toward others.
- Place a surface rather than an individual.
- Avoid grip of a knife.
- Never go after someone who may use an unsafe knife.
- Do not let workers other than yourself use a knife.

**Stay Sharp!** Your safety is [C\_OfficialName]'s responsibility (proceedings) and other safety and the safety.


**Youth Employment in Restaurants and Quick Service Establishments under the Fair Labor Standards Act (FLSA)**  
 brought to you by [B\_OfficialName]

This fact sheet provides general information regarding the service establishments. For more detailed information see regulations (29 CFR Part 570).

The US Department of Labor (DOL) is committed to help employment experiences. Fair Labor Standards Act (FLSA) young people work, the work does not jeopardize their health generally entitled to the same minimum wage and overtime.

**Minimum Age Standards for Employment**  
Child labor regulations establish standards for both hours. Minors of any age are generally permitted to work for but 18 years of age may not be employed in mining or manual occupation the DOL has declared to be hazardous.

Age	Restrictions
<b>18 years of age</b>	Once a youth reaches 18 years of age, he or she is no longer considered a minor.
<b>16 &amp; 17 years of age</b>	Individuals who are 16 or 17 years of age may be employed in non-hazardous occupations by the DOL establishments include: <ul style="list-style-type: none"> <li>• Power-driven meat processing machines. These machines include meat and meat choppers. Employees under 18 may not adjust, repair or clean any of these machines.</li> <li>• Motor Vehicles. Generally, no employee under 18 years of age may drive a motor vehicle on a motor vehicle on requirements may drive automobiles 6,000 lbs. for limited amounts of time making time-sensitive deliveries (used and iron driving at night), and</li> <li>• Balers and Compactors. Minors under 18 years of age may not operate paper balers and paper book compactors.</li> </ul>
<b>14 &amp; 15 years of age</b>	Minors who are 14 or 15 years of age may be employed outside school hours in a variety of jobs. Labor Regulation No. 3, 29 C.F.R. 570.5 (G) group may be employed as well as the following: <ul style="list-style-type: none"> <li>• Hours and times of day standards for employment of 14- and 15-year-olds:                             <ul style="list-style-type: none"> <li>• Outside school hours.</li> </ul> </li> </ul>



**Restaurant Employee Safety Manual**  
[C\_OfficialName]

**An Employee Guide to Safety Policies & Procedures to Support a Safety-Conscious Work Environment**

Provided by: [B\_OfficialName]

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## What are you doing to manage potential liabilities?

*From slips and falls to kitchen fires to (over)serving liquor, our risk management resources will help you identify and mitigate the unique risks facing the hospitality industry.*

## Are you prepared for a health inspection?

*Failing a health inspection could ruin the good reputation you've worked so hard to achieve. Our inspection preparation materials take the guesswork out of the inspection process, helping you pass your next inspection with flying colors.*

## Do your employees follow proper food service safety practices?

*Our employee-facing posters and training materials are available in both English and Spanish, and will educate your employees on proper food safety practices, such as preventing foodborne illness, knife safety and more. We even have an employee safety manual designed specifically for the restaurant industry.*



**(800) 541-1419**