

Material Safety Data Sheets



- This book contains precautionary facts about potentially dangerous chemicals and their first aid
- This information is available for review in each store
- This must be signed by each team member

Fryer Safety

- Follow manufacturer directions when adding oil to, cleaning, or operating fryer
- Ensure food is dry and free of excess ice before frying
- Do not overfill basket
- Raise/Lower basket gently
- Maintain safe distance from hot oil
- Clean up any spills
- Use proper PPE while cleaning fryers;

Face Shield, Fryer Apron, Fryer Gloves, Shin Guards



Cutting Safety

- Use knives with blunt tips and finger guards to prevent injury
- Store the knife safely away when not in use
- Do NOT place knife in sink full of water. Place on drain board of 3-compartment sink.
- Always cut away from your body use a sawing motion
- Properly clean the knife throughout the day
- Use cut-resistant gloves on both hands



Safe Cutting Steps

- Place approved disposable plastic gloves on hands
- Place cut-resistant gloves over plastic gloves
- Place approved disposable plastic gloves over cut-resistant gloves
- Remove disposable plastic gloves and cut-resistant gloves