

Module 5 – Safety

CAUSES OF ACCIDENTS IN THE WORKPLACE

Accidents in the workplace are due to:

- Poor workplace design;
- Hazardous tasks being performed in the workplace;
- Incorrect installation, storage, and use of equipment in the workplace;
- People being exposed to hazardous substances or processes; and
- The lack of knowledge in how to use certain equipment.



Module 5 – Safety (continued)

SAFETY MEASURES FOR THE USE OF APPARATUS AND MACHINERY

In the food service industry, safe job procedures are necessary.

- When handling kitchen equipment, always be aware of what you are doing.
- Ask your supervisor if you are not sure how to handle a piece of equipment.
- Check on the equipment to make sure it is turned off before plugging it in.
- Make sure all safety guards are in place. If they are missing notify your supervisor immediately.
- Wear personal protective equipment provided by your employer.



Module 5 – Safety (continued)

RECENT HEALTH AND SAFETY LEGISLATION

Occupational Health and Safety Act was implemented to provide health and safety for persons at work. Employers are legally obligated to ensure the health and safety of the employee while employees are obligated to take responsibility of their own health and safety.

Module 5 – Safety (continued)

EMERGENCY PLAN

An emergency action plan (EAP) is a written document which helps to facilitate and organise employer and employee actions during workplace emergencies. Emergencies that may occur include fires, bomb threats, large-scale natural disasters, hostile acts and chemical spills. When compiling an emergency evacuation plan, you must include evacuation routes, emergency phone numbers and emergency reporting.