



Safety Talk



Food Service Safety - March 2024

What are some of the common hazards in the food service industry?

Some of the common hazards in the food service industries are as follows:

- Falls from slipping on wet, greasy floors and tripping over clutter.
- Collisions at two-way doors connecting kitchens and other areas.
- Burns from steam, hot oil, food and surfaces.
- Back injuries from lifting cartons of food out of the freezer and trays of cups/cutlery from the dishwasher.
- Heat illness from hot, humid working conditions.
- Repetitive strain injuries from tasks such as building sandwiches or lifting food trays.
- Skin inflammations on the hands and arms from continued exposure to detergents and water.
- Electrical shock from faulty equipment or contact with moisture.
- Kitchen fires fueled by excess grease and paper trash.



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