

DINING SERVICES - REQUIRED PERSONAL PROTECTIVE EQUIPMENT & WORK PRACTICES

Activity	 Chemical Goggles	 Latex or Nitrile Gloves	 Kevlar Glove	 Oven Mitts	 Non-Slip Shoes	Other
Using cleaning chemicals	X	X			X	Follow SDS/MSDS instructions for PPE requirements.
Dishwashing		Rubber Dish Washing Gloves			X	Slip-resistant shoes
All kitchen work					X	Non-slip shoes are mandatory at all times in the kitchen.
Lifting over 50 pounds					X	Use two-person lift. Anything greater than 50 pounds must be stored no higher than waist level
Storing freight					X	Do not store anything over 50 pounds higher than waist level
Handling hot items				X	X	
Cleaning meat slicer			X		X	Unplug machine and wear Kevlar glove
Using cutting board					X	Use clean, damp towel under cutting board to prevent slipping and a freshly sharpened knife
Removing hot liquid from kettles				X	X	Use plastic container or other insulator with handles
Mixing large quantities of hot food in lexans					X	Use long handled paddles for mixing
Removing hot water from steam line				X	X	Use plastic scoop with handle for liquids
Cleaning grill		X			X	Hold grill brick on the top (keep fingers from wrapping around sides). Slowly brick grill with gloved hands and a dry towel
Disposal of fry oil				X	X	Oil must be <70°F before handling
Mopping freezer					X	Mop floor: Immediately dry with towels to prevent ice build up.
Sanitizer solution		X			X	Water no hotter than 100°F, ratio of bleach to warm water is 1 tablespoon to 1 gallon