# Safe Work Practice: Handling Hazardous Products

* Do not use unfamiliar products. If a product doesn’t have a correct label, don’t use it.
* Store controlled products away from food.
* Cover and label controlled products.
* Know how to correctly use controlled products before using them.
* Wear protective goggles and rubber gloves when handling controlled products.
* Mix controlled products in a well-ventilated area.
* When transferring cleaning agents from the original containers, make sure the new containers are labeled with the product name, safety precautions and the location of the safety data sheet (SDS).
* If you run out of labels make your own by referring to the SDS for the necessary information.
* Do not mix controlled products together.
* Always check that CO2 tanks are chained and secure.

## Safety Data Sheets (SDSs)

Explain potential hazards associated with hazardous products and how to avoid them. SDSs provide the following information:

* How to use the product safely and how it can harm you if you don’t
* First aid treatment and the long-term hazards associated with the use of the product
* Ingredient breakdown, description of the product, and fire and explosion information
* Preventative measures
* Disposal and cleanup of spills

SDSs are kept near the first aid kit in case of an emergency and should be taken to the hospital with the patient. Keep a second, backup copy in the manager’s office.

When receiving a hazardous product, make sure the label has:

* Hazard symbols
* Reference to the SDS
* Precautionary and first aid measures
* Product and supplier identifiers
* Risk phrases

If a hazardous product accidentally splashes in your eyes, irrigate your eyes immediately using an eyewash station. Have someone contact the poison control centre. The person contacting the poison control centre should have the SDS on hand to supply necessary details.

# Safe Work Practice: Cleaning Convection Ovens

* Turn the power switch off. Let the oven cool down.
* Always wear rubber gloves and goggles when cleaning oven.
* Always turn ventilation fans to high.
* Remove oven racks, the bottom pan, side baffles and the fan venting baffles — wash them in a cleaning solution. Rinse with clean water and dry with a clean cloth.
* Paint or spray the full-strength cleaner onto warm surfaces.

**Important:** If any chemical sprays in your eyes, get help right away. Someone will check SDSs for medical treatment.

* Once soil has been loosened from the interior, wipe the surfaces with a clean cloth and warm water. Make sure to remove all traces of oven cleaner.
* Replace all removable parts.
* Wash exterior surfaces with a cleaning solution.
* Wipe with a damp cloth.

## Tips

* Clean up spills as they occur. Line the bottom of the oven with foil to make cleanup easier.
* Do not use scouring pads or abrasive cleaners on glass doors. Oven cleaner will remove grease from glass.

# Safe Work Practice: Handling Hot Oil

1. Turn off the thermostat.
2. Unplug power cord from receptacle and place the plug so it is visible to the person cleaning or draining the cooker. Allow the fryer to cool for 5 minutes.
3. Put on approved safety gloves and goggles.
4. Drain shortening while it is still hot through a filter into a clean, approved shortening pail.
5. Only fill pails two-thirds full.
6. Cover pails with lids and store them securely out of the immediate work area.
7. Clean equipment as per cleaning guidelines.
8. Ensure that equipment is dried thoroughly.
9. Refill fryer by carefully pouring the cooled (to below 200°F) shortening back into the well. Fill to the correct level with filtered shortening.
10. Top up fryer to the oil level line (completely covering elements) with new solid shortening placed in the fryer basket and carefully lowered.
11. Remove safety gloves.
12. Start up or leave off fryer as business requires.
13. When oil in pails has cooled to 100°F carry it to the shortening disposal area, remove the lid and pour carefully into the storage container.

# Safe Work Practice: Personal Protective Equipment (PPE)

* Goggles and neoprene gloves must be worn when working with shortening, chemicals or any other hazardous materials.
* Pails with lids are available for transporting shortening.
* Rubber-based, leather-topped shoes are required in the restaurant. Shoes with exposed heels, toes or archways are not permitted.
* Hair longer than shoulder length must be pulled back while on duty in the restaurant.
* Trays and dollies are available for carrying heavy loads.

## Additional PPE and Other Equipment Available to Employees

* Oven mitts
* Eyewash station
* Safety data sheets and workplace labels
* Water gel — a powerful healer that provides pain relief for most minor burns
* “Wet floor” signs

# Safe Work Practice: Cleaning Slicers

See the approved product list for a sanitizer solution.

## Equipment Needed

* Wire mesh glove
* Slicer pick
* Spray bottle
* Clean cloth towels

## Clean Daily and as Often as Necessary

Wear a wire-mesh glove while cleaning or wiping the slicer in between products.

* Turn off and unplug the slicer.
* Turn the thickness control knob all the way to the right to “Zero.”
* Loosen the slicing table or vegetable chute locking knob. Do not remove knob.
* Lift off the slicing table or vegetable chute.
* Push the slice deflector release button down.
* Push the deflector down to release the top pin. Lift the deflector free.
* Use both hands to lift off the centre plate knife guard.
* Remove the sharpening assembly guard and lift out the sharpening assembly. Do not allow the sharpening assembly to get wet.
* Clean and sanitize removed parts and accessories by putting them through the dishwasher. Allow the parts to air dry. Don’t put the sharpening assembly in water, as it will rust. Wipe food away from sharpener with a dry cloth. Parts will remain very hot for some time after removal from the dishwasher. Use extreme care when handling.
* Before cleaning the blade, put on the wire mesh glove. Use cleaning solution to clean the front and back of the blade, working from the centre outward.
* Wipe the slicer base.
* Sanitize by misting with sanitizing solution. Don’t rinse after sanitizing. Allow to air dry.

## Tips

* Use a spray bottle filled daily with fresh sanitizing solution to mist sanitizer onto surfaces.
* Replace the sharpening assembly and guard.
* Position the centre plate knife guard with both hands. Line up and then tighten the locking knob.
* Replace the slice deflector by positioning the bottom pin first. Push down slightly and hook the top-locking pin. Snap it closed.
* Replace required parts and accessories.