



# Safety Awareness Training

Food & Workplace  
Safety

## Physical Hazards In Our Kitchens & Best By Vs. Expired Dates

2024-2025 September Edition

In This Issue

As part of the District's continuing commitment to food and workplace safety, an in-depth training on various safety topics will be discussed and reviewed monthly. Please review the monthly newsletter as to why and how to keep our students, faculty and staff safe.

### Training requirements

#### Food Services Manager or Sr. Food Service Worker duties:

- Allocate 15-30 minutes each month to conduct training
- Conduct a separate 5-minute breakout session on the **Safety Review** topic once or twice a month
- Trainings must be completed each month
- File all training materials in the Miscellaneous Folder
- Store training materials with end of year files at the end of the school year
- Complete the survey on the Food Services website to indicate that training is complete

#### All employees must:

- Sign the 2-part sign-in sheet. One for the Monthly Safety & Sanitation training and for the other column for Spotlight on Safety breakout session



#### SAFETY REVIEW: Cuts and Bruises

- How to safely tend to cuts that occur in our cafeterias and workplaces
- Lending medical assistance in bruises injuries using the acronym *R.I.C.E.R*
- Focus on preventative measures for injuries related to cuts and bruises

## What Causes Slips, Trips, And Falls?

One of the most common causes of slips is the loss of friction on floor surfaces. Water, grease, and oil are common causes. Unlike water, oil does not mop easily and can settle into the pores of flooring making the floor seem slicker.



## Preventing Slips, Trips, And Falls

Most slips, trips and falls are preventable. Being prepared to respond quickly lessens the likelihood of the incident happening again.

**1. Wearing slip resistant shoes, cleaning surfaces regularly, and keep workspaces tidy will reduce slips, trips and falls.**

**2. Have systems in place to minimize exposure to hazards; keeping pathways clear in workspaces.**

**3. Use signage for wet floors to indicate danger and as a reminder to clean spill immediately.**

## Walk-In Freezer Ice Build Up

Ice build up on the freezer floor creates a dangerous slip hazard. Ice buildup is caused by presence of warm, humid air inside the freezer. This occurs when the door is not sealing properly due to worn and damaged gaskets.

If you notice ice build up in your walk-in freezer, **immediately** place an M&O online service request.

You can absorb grease spills with salt. Pour salt on top of the spill and allow time for the salt to absorb the oil. Sweep up the salt and place it in the trash.



Helpful  
Tips

## Crowded Workplace Risk

Make sure walkways and floors are clear from clutter. Empty boxes and containers should be removed from your workspace as soon as possible.

When working be mindful of other workers in the kitchen, arrange yourself to make your workspace less crowded to avoid running into each other.



## Burn Hazards

Kitchens are full of hot surfaces, hot liquids and hot foods. When working with hot surfaces be sure to use the correct Personal Protective Equipment (PPE), such as; oven gloves and hot sleeves to protect yourself.



# SAFETY REVIEW

## Best By or Best If Used By Versus Expired By Dates



### Best By/Best If Used By vs. Expiration Dates

Confusion over date labeling leads to billions of pounds of food waste every year.

In the United States, we throw out at least 161 billion dollars in food each year. The average family throws away a minimum of 40% of their food. In terms of money, that's hundreds of dollars per household every year in expired meats, fruit, vegetables and grain products resulting in *cash in the trash*.



### Best By And Best If Used By Dates

"Use by" and "best if used by" date refers to the product(s) best quality if consumed by the date indicated on the packaging.

The product should retain maximum freshness, flavor, and texture if used by this date. Beyond this date, the product begins to deteriorate.



### Expiration Dates

This date is present on packaging of meats and dairy products especially in states that require an expiration date. It's best not to use the product(s) past their listed expiration date as it signifies when the food most likely will spoil. Always check all food carefully for signs of spoilage prior to usage.





## Focus of the Month for September 2024

As we kick off the new school year, our month's focus will be on managing our inventory levels. By prioritizing inventory control and implementing safety checks, we aim to improve our operations and minimize potential risks and financial losses.”

### Inventory Assessment

- **Assess Current Inventory Levels:** Conduct a thorough inventory check to determine what items are currently on hand.
- **Review Shopping List Before Completion:** Before finalizing the shopping list, *review on-hand inventory* levels to avoid overstocking or unnecessary purchases.
- **Execute Receiving Practices:** Inspect incoming delivery for quality and accuracy. Check expiration dates on products, upon receipt, and prioritize using items with the earliest dates. Date items upon receipt.
- **Adherence to FIFO (First In, First Out) Principle:** Arrange products in storage areas according to FIFO principles to ensure older stock is used first.
- **Organization and Storage Optimization:** Keep storage areas well-organized with clear labeling and designed spaces for like items. **Regularly** clean and organize storage areas to prevent *clutter* and facilitate efficient inventory management.
- **Our goal for inventory this new school year:** Is to meet our budget goals on our weekly budget.

**AFSS:** Please review the focus of the month in your monthly meeting.

**Managers:** Please post on a visible area and discuss with your crew.