



Safety in Five

Topic: Restaurant Chemical Safety

Date:

Location:

Company:

Topic specifics relevant to your job

☐ **Improperly used chemicals may cause minor or major injury, even death, to restaurant workers (this includes chemicals used to clean and sanitize)**

- Some chemicals may cause skin redness and irritation – they may also enter the body through inhalation and cause nose, throat or lung irritation
- Failure to implement a formal Hazard Communication Program is consistently one of OSHA's most cited violations

☐ **Labeling**

- Assure the chemical supplier has provided you with the appropriate labels
- Any chemicals transferred to spray bottles must have the appropriate labels
- Regularly review the storage of your chemicals
- Each chemical must have a legible label, be stored in a closed container and not stored in or near food containers

☐ **Safety data sheets (SDS)**

- Ensure the chemical supplier has provided you with an appropriate SDS for your dishwashing, janitorial and general cleaning supplies

- Create a binder to store SDS
- Regularly review SDS to ensure each chemical is represented
- Remove SDS that no longer apply – dated SDS must be stored on file for 30 years
- Create a chemical inventory sheet for your binder
- Review each incoming SDS to understand hazards

☐ **Training**

- During the new-hire process and annually thereafter, communicate chemical hazards with affected employees
- Share SDS with employees and explain the messages in various sections
- Highlight chemicals that require personal protective equipment (PPE), including gloves, goggles, face shields and/or aprons
- Review the location of first aid supplies and eye wash station
- Remind employees not to mix chemicals

Source: [Cal/OSHA](#)

Attendees (Names/Signatures)

Comments/Suggestions

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