



Safety in Five

Topic: Universal Precautions in Restaurants

Date: _____

Location: _____

Company: _____

Topic specifics relevant to your job

☐ Universal precautions

- Human blood and other bodily fluids should always be treated as if they are infectious
 - Bloodborne pathogens can be transmitted through small cuts, blemishes, eyes, nose or mouth
 - Health hazards include Hepatitis, HIV, Malaria, etc.

☐ Syringes/needles

- Never place hands directly in trash cans or containers
- If you come across a syringe/needle while cleaning bathrooms or exterior spaces, treat as if it's used
 - Protect your hands with gloves
 - Only handle syringe by "barrel" and never by the needle
 - Ideally use tweezers to handle
 - Place in a puncture-resistant container
- If you pierce or puncture your skin with a used needle:
 - Wash the wound with running water and plenty of soap
 - Report incident to your supervisor for medical attention

☐ Providing first aid

- Know who in your organization is first aid/CPR certified
- Call 911 for medical emergencies
- Prevent infection between you and the person in need when assisting with cuts, burns, fractures or other emergencies
 - Wash hands
 - Wear gloves
 - Use protective barrier if providing rescue breaths

☐ Universal precaution equipment

- Keep the following sanitary and readily accessible:
 - Nitrile gloves, face shield, CPR mask, eye protection

☐ Blood spill clean up

- Wear personal protection equipment
- Wipe up blood, vomit, or urine using paper towels or other absorbent material
- Place contaminated materials in a plastic garbage bag
- Gently pour bleach solution on contaminated surface and leave on affected area for 20 minutes

Attendees (Names/Signatures)	

Comments/Suggestions