

# Online Restaurant Safety for General Industry

## Intended Audience

The Restaurant Safety for General Industry course is intended for all workers and managerial levels in the restaurant and food service industry. This course will specifically benefit the following:

- Managers and supervisors
- Servers
- Chefs, cooks, and food prep
- Custodians
- Maintenance personnel
- Cashiers
- Bartenders
- Dishwashers

If you have any concerns as to whether this course is appropriate for you or your industry, please contact us.

## Learning Objectives

The Restaurant Safety for General Industry course is an intermediate-level training developed by industry specialists to provide general safety and health information for workers and supervisors working in restaurant and food service activities. Such positions could include full-service restaurants, casual eateries, and other forms of eating and drinking establishments, like bars, food trucks, and more. This course references OSHA's Globally Harmonized System (GHS) and its requirements for new safety data sheets (SDS) and pictograms.

This online training is designed to provide a better understanding of safety and health practices surrounding potential injuries in a restaurant work environment.

### Course Topics

- Introduction to restaurant safety
- Preventing slips and falls
- Preventing cuts and lacerations
- Preventing burns
- Personal protective equipment (PPE)
- Hazard communication (HazCom)
- Bloodborne pathogens
- Preventing back injuries
- Using ladders in restaurants

Elk Environmental Services is partnered with ClickSafety to offer our clients quality online training.

