

The Kitchen is for melting goodies and yummys



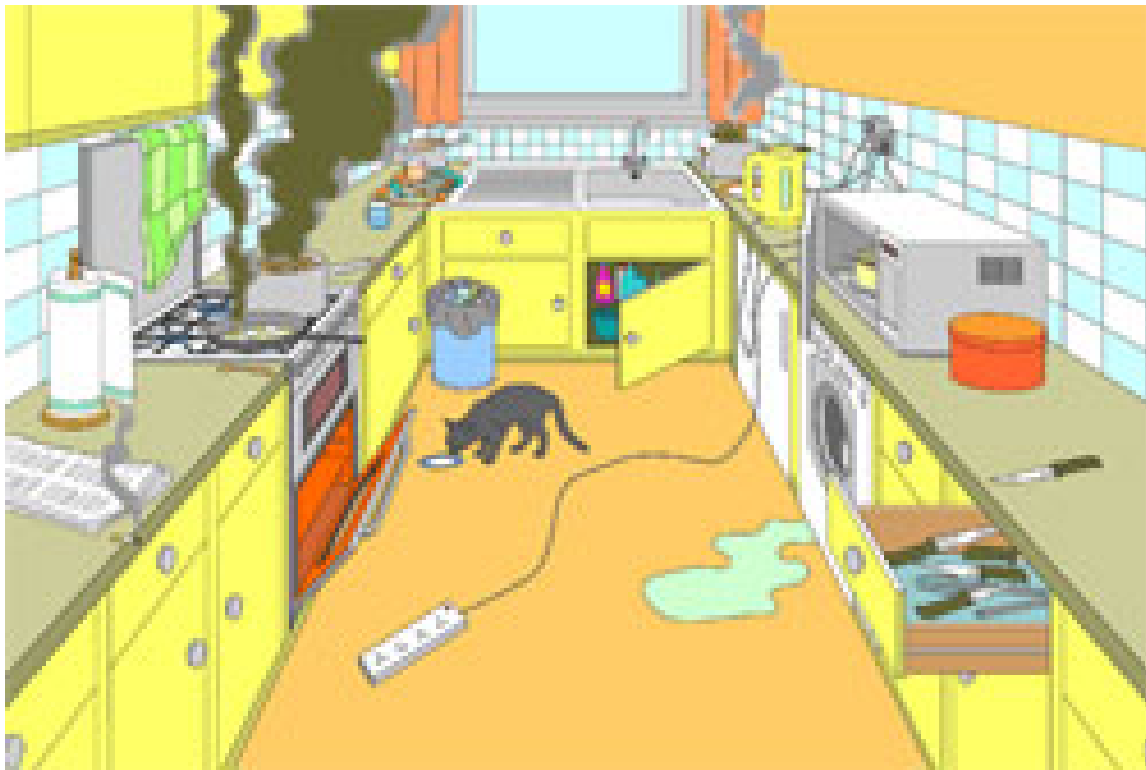
Don't let yourself get caught overindulging

SLIPS, TRIPS and FALLS can happen at any time!

- Keep floors CLEAN
- Clean up spills IMMEDIATELY
- REPORT tripping or slipping hazards
- WALK - Do Not Run
- Keep doors and drawers CLOSED when not in use
- Use warning SIGNS for wet floors or other hazards



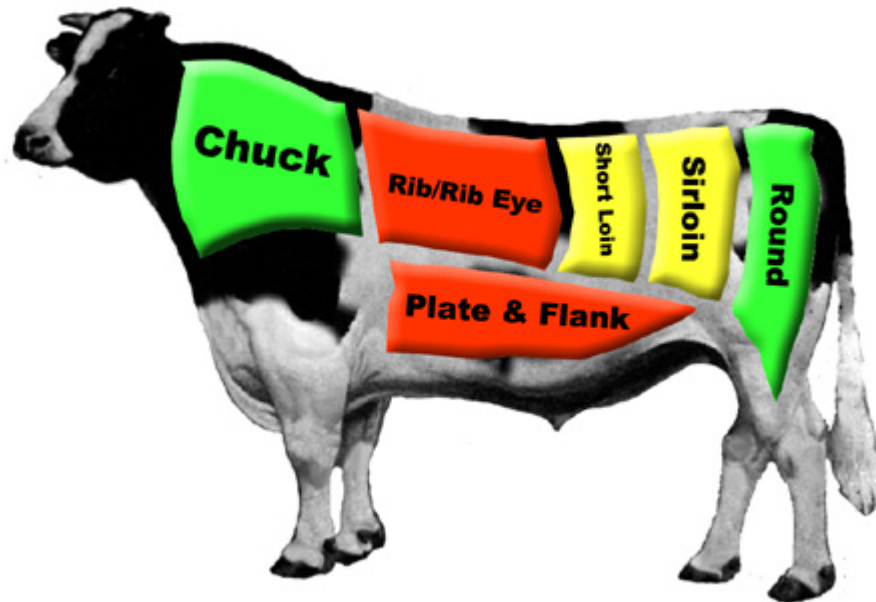
CAN YOU SPOT THE SLIP OR TRIP HAZARD?



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The only cuts we should see in the kitchen...



Should come from the food!

To prevent knife and cutting injuries:

- Always cut away from you
- Use the right knife for the job
- Store knives safely
- Get proper training on the use of slicers, grinders, mincers and band saws

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10 simple rules to keeping all your fingers...

1. Use the right knife for the job
2. Make sure the knife is sharp
3. Always use a proper cutting board or block
4. Store knives properly in racks
5. Cut away from your body
6. Do not leave a knife in dish water
7. Do not try to catch a falling knife
8. Ensure safety guards are in place to prevent access to blades
9. Do not put your hands into an operating food processor, mixer, slicer, mincer or band saw
10. PAY ATTENTION!



Good Luck!