

SHCS Food Services: Stand-Up meetings

Kitchen Safety- WorkSafe BC Resources & Videos



Kitchen Safety: Focusing on Safety

More than 60 percent of injuries in the food service industry involve kitchen workers. This video introduces our kitchen safety series, which demonstrates proper techniques for using equipment and performing common tasks, and features well-known B.C. chefs who offer safety tips and lessons from their own experiences.



Kitchen Safety: Using Deep Fryers Safely

Using and cleaning a deep fryer improperly can cause serious injuries to kitchen workers. This video demonstrates how to work with and around deep fryers safely.



Kitchen Safety: Preventing Cuts from Knives

This video demonstrates safe work procedures and shows how to use and store knives properly to prevent cuts to kitchen workers.



Kitchen Safety: Preventing Cuts from Meat Slicers

Meat slicers can cause serious injuries to kitchen workers. This video demonstrates how to operate and clean meat slicers safely to prevent injuries.



Kitchen Safety: Preventing Burns and Scalds

Workers who are constantly exposed to heat, either from flames or steam, are at risk of burns and scalds. This video demonstrates safe work procedures for working around heat, steam, and hot kitchen tools.



Kitchen Safety: Preventing Slips, Trips, and Falls

Slips, trips, and falls due to wet or greasy floors are common occurrences in kitchens. This video demonstrates safe work procedures to prevent injuries caused by slips, trips, and falls.

More Videos:

Kitchen Safety: Preventing Lifting Injuries

Lifting is a common task in kitchens. This video shows how to store kitchen supplies properly and demonstrates safe work procedures to prevent lifting injuries.