

SAFETY TIP #9 : Clean Up Spills



- Clean up **all spills immediately**.
- Train employees how to recognize and report hazards.
- Schedule someone each shift to be responsible for immediate clean-up of food, oil, or other liquid spills during busy times.
- Do not overfill pots and pans with liquid or food. This can help prevent potential spills.
- Dry goods such as flour, salt, sugar, etc. can also create potential hazards and must be cleaned up immediately.

