

# 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



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