

Keep area clean



- Conduct regular scheduled housekeeping duties
- Keep your work area free of accumulated materials and waste
- Ensure that exits and aisles are clean from obstructions
- Place all food scraps in waste bins immediately
- Clean and sanitized equipment and surfaces regularly
- Ensure adequate lighting
- Ensure all supplies are stored in proper storage locations
- Clean up spills promptly according to procedures using personal protective equipment (PPE) when necessary
- Ensure proper storage of flammable material (oily/greasy rags, chemicals)
- Train staff to look for potential hazards and to report them immediately to a supervisor



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