

## PROTECTIVE EQUIPMENT

1. When working with hazardous materials, wear proper personal protective equipment as recommended by the manufacturer/supplier (for example, gloves, goggles, respirator).
2. Lidded pails are available for transporting shortening.
3. Rubber based, leather topped shoes are required in the restaurant. Shoes with exposed heels, toes or archways are not permitted.
4. Hair longer than shoulder-length must be pulled back while on duty in the restaurant.
5. Trays and dollies are available for carrying heavy loads.
6. All locations must maintain a full level first aid kit.

### **Other protective equipment available to employees:**

- oven mitts
- eyewash materials
- MSDS and workplace labels
- water gel: a powerful healer and provides pain relief for most minor burns
- “Wet Floor” signs