

## CULINARY ARTS TOOLBOX TALK

## **HOUSEKEEPING**



Good "housekeeping", keeping your workspace clean and tidy and your tools in good order, is a basic part of accident and injury prevention. Effective housekeeping must be part of your entire work day. Cleaning up at the end of the day is not enough. Good housekeeping means tidying after every task, and putting away equipment as soon as you are finished.



## SAFETY TIPS

- 1. Clean up after yourself every time you complete a task.
- 2. Empty waste containers before they overflow, or after every service to avoid having to do it when staff are busy.
- 3. Wipe up spills immediately, or mark them and tell the person responsible for cleaning spills.
- 4. Take care of your tools and equipment, and put them away clean and in good repair.
- 5. Wash your tools with the appropriate cleaners, and at appropriate temperatures to avoid bacterial growth.

## **EXAMPLES OF HAZARDS**

- Spilled liquids left on the floor
- Tools left on counters or in walkways
- · Equipment left uncleaned
- Cardboard or packaging hiding hazards



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Adapted with permission from WorkSafeBC.

