



Toolbox Talk — Instructor Guide for **Culinary Arts**

Housekeeping **Topic Overview**


Good “housekeeping,” or keeping your workspace clean and tidy, is a basic part of accident and injury prevention. Effective housekeeping can eliminate a variety of workplace hazards. Poor housekeeping can contribute to accidents by hiding hazards that can cause injuries. In the kitchen, it can also be the source of food poisoning or transmission of viruses such as hepatitis, or bacteria such as E.coli.

Housekeeping includes keeping work areas neat and orderly, properly cleaning surfaces, keeping walkways and floors free of slip and trip hazards, and removing waste materials, such as packaging, from work areas.

Demonstration and **Discussion Topics**

- Discuss** hazards in the kitchen that may result from poor housekeeping.
- Tour** the kitchen with the students, pointing out these hazards.
- Distribute** the student handout.
- Review** the safety tips.
- Discuss** how injuries can occur if the kitchen and equipment are not kept clean and tidy.
- Explain** what can be done in the workplace to minimize the risk of injuries due to poor housekeeping (e.g. waste containers easily accessible, places for everything, spill clean-up equipment available).

HOUSEKEEPING • ENTRETIEN DES LOCAUX • IGLUMIK-HALUMAPKAINIQ • ካህረት ጥበቃ ለማድረግ



“Effective housekeeping can eliminate a variety of workplace hazards. Poor housekeeping can contribute to accidents by hiding hazards that can cause injuries.”

- Make it real.** Tell at least two stories of injuries from your experience, or use the following examples:
 - A young kitchen worker tripped over a trailing extension cord, falling awkwardly and breaking their ankle.
 - An apprentice chef slipped on a wet floor. As they fell, they stepped into a bucket of hot grease that had been left on the floor. The burn required 3 days in hospital, and surgery for skin grafting.
- Discuss** the attitude that “it won’t happen to me” is incorrect. Remind them that an injury or incident will eventually happen if they take shortcuts or are careless.
- Emphasize** the importance of identifying and reporting any safety concerns about housekeeping hazards.
- Instruct** the students to identify and report any safety concerns they find.
- Encourage** them to ASK questions.
- Answer** any questions or concerns they might have.
- Set a good example** by working safely and keeping your workspace clean at all times.

Resources

- Housekeeping**
www2.worksafebc.com/i/construction/Toolbox/pdfs/TG06-08_Housekeeping.pdf

HOUSEKEEPING ▪ ENTRETIEN DES LOCAUX ▪ IGLUMIK HALUMAPKAINIQ ▪ ካጋረ ጭካገሎች