12 safety tips for restaurant owners.



Order's up!

To make sure your restaurant is as safe as it can be, we're serving some tips you need to read:

1. **Find a fire extinguisher.** Have at least two — each on opposite ends of the kitchen. Make sure to have them inspected every year, and make sure all employees know how to use them.
2. **Install the safety devices.** Every restaurant should have smoke and carbon monoxide detectors, as well as temperature and pressure relief valves.
3. **Schedule regular maintenance.** Keep your appliances and electrical equipment running as smoothly as the restaurant.
4. **Keep your cool.** Reduce the temperature on your water heater to reduce the risk of scalding.
5. **Use "wet floor" signs.** Put them out as soon as possible and as often as necessary.
6. **Keep the load light.** Use smaller trays, because the less your employees carry, the less likely they are to drop something.
7. **Lift with care.** When it comes to carrying heavy objects, employees should lift with their legs and take smaller steps.
8. **Know where to store.** Put the heaviest items on the middle shelves, so employees aren't bending and reaching. If you have everyday items on the top shelves, provide step stools for easy access.
9. **Train their brains.** Teach your staff about the most common food allergies and how to prevent cross-contamination.
10. **Learn the language.** When moving through a crowded kitchen or dining room, encourage employees to say things like, "right behind you" or "coming around the corner."
11. **Address the dress.** Are your employees wearing long sleeves to reduce the risk of burns? Do they wear closed-toe, non-slip shoes? What about cut-resistant gloves?

12. **Invest in insurance.** Keep your small business in business with commercial coverage that counts. Talk to one of our local, independent agents today.