

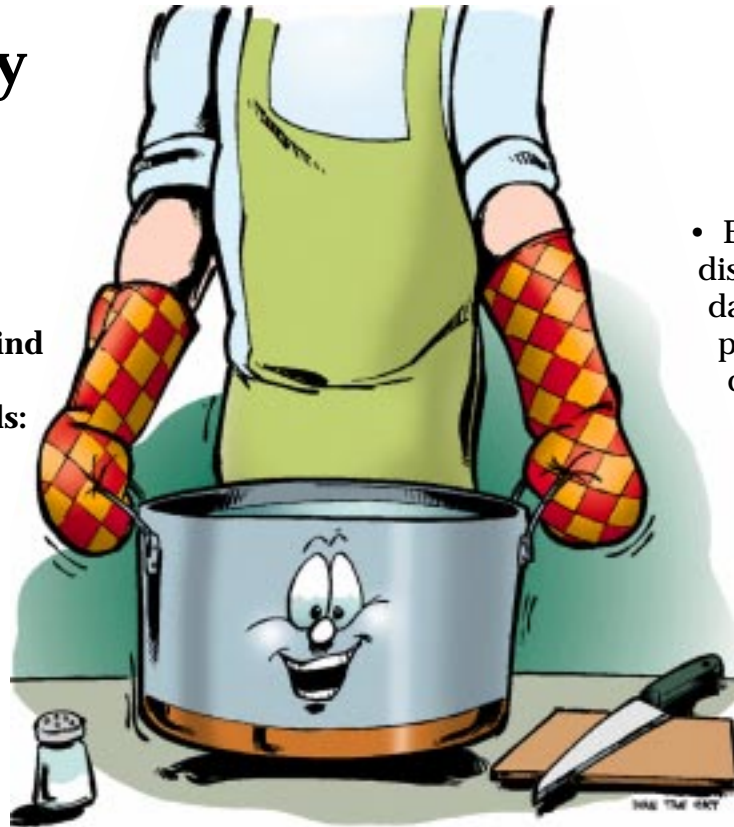
safety...off the job

Kitchen Safety

A large cooking production calls for extra attention to all aspects of kitchen safety.

Keep these guidelines in mind as you prepare a big meal with your family and friends:

- Keep children and pets out of the kitchen — for their own safety and to reduce tripping hazards for the cook and helpers.
- Use sharp knives for cutting meats and vegetables. Dull knives require extra force to operate and are responsible for many accidents.
- Clean up spills promptly. Be aware that the steam created by cooking and washing dishes can make kitchen floors slippery.
- As you cook vegetables on the stove top, keep the pot handles turned inward to keep people from bumping into them.
- As you lift and carry hot food items such as a roaster full



of turkey or a pot of potatoes, prepare yourself to make the move safely. Be sure the bottom of the pan is adequately supported, of particular concern when using a lightweight aluminum pan. Plan your route ahead of time, including where you will set the load down. Get everyone out of the way to avoid collisions.

- Close cupboard doors and drawers immediately after using them.

- Even washing the dishes can be a dangerous proposition. Serious cuts can occur if you reach into soapy water containing sharp knives or broken glassware. Drying sharp utensils and glassware with a towel also requires special care.

• If you are serving alcohol as part of your dinner party, be a responsible host. Excessive drinking leads to many accidents at home and on the highways during the holiday season.

- Choking accidents are all too common. Keep small, hard foods such as nuts and olives away from young children.

As a holiday cook and host, keep the safety of your guests uppermost in your mind.