

# W O R K P L A C E S A F E T Y

## Y O U T H I N T H E F O O D S E R V I C E W O R K P L A C E

Rev. 9-27-04



**October 2004**

**Dear Food Service Members:**

**Each summer almost 7% of the 3,000,000 teenagers who enter the workplace in the United States will be injured on the job – with 73,700 injured seriously enough to require emergency room treatment. Of this number, 25,200 teenagers are injured in eating and drinking establishments.**

**The Department of Workforce Development  
Worker's Compensation Division, in  
cooperation with other state agencies,  
business associations, insurance carriers,  
employers, and unions, developed a flipchart  
highlighting safety issues for food service  
workers. The flipchart provides basic  
information and helpful hints regarding  
everyday hazards in the food service  
workplace.**

**The new safety flipchart is designed as an overview to help employers introduce teen workers to common hazards in the food service workplace and the safest way to perform their job duties. The flipchart provides an organized list of “do’s and don’ts” for the youthful worker and an opportunity for the employer to emphasize that a safety attitude is of utmost importance in the workplace. Employers can emphasize that “even though doing a task the safe way may take longer, healing from an injury can take much longer”!**

**The Department of Workforce Development views this new safety training tool as another step in Governor Doyle's "Grow Wisconsin" plan to help the state's economy. Focusing on safety preserves the quality of life for workers and helps employers to improve their bottom line. Safety is a "WIN-WIN" for everyone.**

**My thanks to all the agencies, associations,  
insurers, employers and unions who  
volunteered staff time and resources to  
develop this new safety tool for youth working  
in the food service industry.**

**Have a safe year,**

**Roberta Gassman**

**Secretary**

**Department of Workforce Development**

# **BLANK Slide**

**For PowerPoint Presentation Only.**

**When presented as a flip chart:**

**Black and orange side is side the employee looks at during the training.**

**The other side with the yellow line on it is the side the trainer sees to add more information. Trainer sits off to the side so they can see front and back of each page during the training.**

# Establish Safety Values

- V
  - A
  - L
  - U
  - E
- VISUALIZE "0" ACCIDENTS
  - ATTITUDE IS EVERYTHING
  - LEAD BY EXAMPLE
  - USE SAFE OPERATING PRACTICES
  - EVALUATE EACH TASK

# COMPANY VALUES



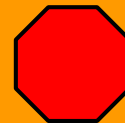
- ⌘ NOTHING IS MORE IMPORTANT THAN SAFETY - NOT PRODUCTION, SALES OR PROFITS.
- ⌘ ALL ACCIDENTS AND INJURIES ARE PREVENTABLE - NOT INEVITABLE.
- ⌘ SAFETY IS EVERYONE'S RESPONSIBILITY.
- ⌘ SAFETY IS A CONDITION OF EMPLOYMENT.
- ⌘ SAFETY IS THE COMMITMENT TO "DOING THINGS RIGHT"
- ⌘ SAFETY CREATES A HEALTHY, PLEASANT WORK AREA

# EMPLOYEE RESPONSIBILITIES



DO:


- FOLLOW RULES
- ASK QUESTIONS
- BE AWARE OF  
WORK AREA
- GET INVOLVED  
WITH SAFETY
- TRUST YOUR  
INSTINCTS



DON'T:

- IGNORE SAFETY  
PROCEDURES --  
FAST TRACK TO  
AN INJURY

# EMPLOYEE RESPONSIBILITY



- ⌘ SAFE WORK PRACTICES MAY SLOW YOU DOWN -  
- BUT IT TAKES A LOT MORE TIME TO GO TO THE  
DOCTOR FOR AN INJURY OR HEAL AFTER AN  
INJURY.
- ⌘ ASKING QUESTIONS HELPS EMPLOYEES MAKE  
SAFE DECISIONS -- DON'T WORRY ABOUT  
LOOKING IGNORANT.
- ⌘ BE AWARE OF WORK AREA -- DON'T GET  
CARELESS AFTER YOUR JOB BECOMES ROUTINE.
- ⌘ ENCOURAGE EMPLOYEES TO MAKE  
SUGGESTIONS TO IMPROVE SAFETY IN WORK  
AREA.

# EMERGENCY RESPONSE

- ASSESS SITUATION
- TAKE ACTION
- KNOW FIRE EXTINGUISHER LOCATION
- MEMORIZE EVACUATION ROUTE
- INFORM MANAGER OF INCIDENT ASAP

# EMERGENCY RESPONSE



⌘ ACCIDENT -- EXPLAIN FIRST AID POLICY AND PROVIDE LIST OF PHONE NUMBERS (FIRE \_\_\_\_\_, POLICE \_\_\_\_\_, AMBULANCE \_\_\_\_\_, OR 911?)

⌘ FIRE EXTINGUISHER IS LOCATED \_\_\_\_\_.

⌘ THE EVACUATION ROUTE FOR YOUR WORK AREA IS \_\_\_\_\_.

⌘ SEVERE WEATHER SHELTER IS \_\_\_\_\_.

⌘ WHO TO REPORT INCIDENT TO \_\_\_\_\_.

⌘ ANY FORMS TO COMPLETE \_\_\_\_\_.

# COMMON DANGERS

- CUTS-KNIFE USE
- BURNS
- FIRE
- SECURITY HAZARD
- SLIPS, TRIPS & FALLS
- LADDERS
- LIFTING
- CHEMICAL EXPOSURE
- ELECTRICITY
- FAILURE TO USE PPE
- GUARDING

# COMMON DANGERS



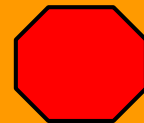
- ⌘ DESCRIBE NEW HIRE'S JOB AND WHICH HAZARDS COULD BE INVOLVED
- ⌘ GO THROUGH FOLLOWING PAGES DISCUSSING HAZARDS AS APPLY TO WORK TASKS AND WORK AREA.
- ⌘ EMPHASIZE HOW AN ACCIDENT COULD HAPPEN IF SAFETY PROCEDURES ARE IGNORED -- I.E., FALLING WHEN SLIP ON SPILLED FOOD LEFT ON FLOOR.

# CUTS - KNIFE USE



DO:

- USE KNIFE FOR INTENDED PURPOSE ONLY
- CARRY KNIFE W/ CUTTING EDGE AWAY FROM YOU
- STORE KNIVES IN RACKS /SHEATHS



DON'T:

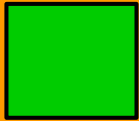
- TOUCH SHARP SIDE OF KNIFE
- TRY TO CATCH FALLING KNIFE
- LEAVE KNIFE IN SOAPY WATER
- TALK WHILE USING A KNIFE

# CUTS - KNIFE USE



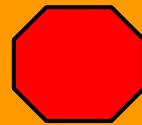
- ⌘ GO THROUGH LIST ON THE FRONT.
- ⌘ THEN RELATE TO EMPLOYEE. IN YOUR JOB YOU WILL USE A KNIFE FOR  
-----
- ⌘ WILL EMPLOYEE BE DOING CLEANUP --STRESS NEVER GRAB INTO SOAPY WATER, ESPECIALLY IF ALL KNIVES AREN'T ACCOUNTED FOR.
- ⌘ FINAL REMINDER -- EMPLOYEE NOT TO TALK OR JOKE AROUND WHILE USING A KNIFE.
- ⌘ LATER TOUR WORK AREA AND SHOW PROPER KNIFE STORAGE AND USAGE.

# BURNS



DO :

- USE POTHOLDERS, GLOVES & MITTS
- OPEN HOT LIDS AWAY FROM YOU
- WEAR LONG SLEEVES/PANTS WHEN COOKING
- KEEP LIQUID AWAY FROM HOT OIL



DON'T :

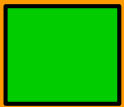
- USE METAL IN MICROWAVES
- HAVE PAN HANDLE CLOSE TO BURNER
- USE WET MATERIAL AS POTHOLDER
- LET PAN HANDLES STICK OUT PAST STOVE TOP

# BURNS



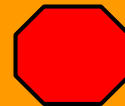
- ⌘ DISCUSS COOKING DUTIES EMPLOYEE WILL HAVE.
- ⌘ DESCRIBE SUITABLE CLOTHING OR UNIFORM PROVIDED.
- ⌘ EMPHASIZE SAFE HANDLING OF POTS & PANS.
- ⌘ DISCUSS PROPER USE OF MICROWAVE.
- ⌘ LATER VISIT ACTUAL WORK AREA WITH STOVE, FRYERS, MICROWAVE, ETC. AND DISCUSS SAFE COOKING PRACTICES IN YOUR WORKPLACE.

# FIRE



## DO:

- KEEP FLAMMABLE ITEMS AWAY FROM HEAT SOURCES
- COVER PAN IF FIRE STARTS, TURN OFF STOVE
- KNOW HOW EXTINGUISHER WORKS
- KNOW FIRE DEPT NUMBER



## DON'T:

- USE WATER TO PUT OUT A GREASE FIRE
- LET ELECTRICAL CORDS DANGLE NEAR STOVE BURNERS
- CARRY BURNING PAN TO SINK - SPILL CAN BURN YOU OR SPREAD FIRE

# FIRE HAZARDS



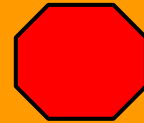
- ⌘ DISCUSS FIRE HAZARDS LISTED ON FRONT.
- ⌘ RELATE TO JOB DUTIES OF COOKING.
- ⌘ RELATE TO YOUR SPECIFIC WORK AREA.
- ⌘ TOUR WORK AREA AND DEMONSTRATE HOW COOKING EQUIPMENT WORKS.
- ⌘ STRESS COMMON SENSE - SUCH AS FLAME SIZE WHEN COOKING ON GAS STOVES OR SPECIFIC HAZARDS IN YOUR WORK AREA.

# WORKPLACE SECURITY



DO:

- KNOW POLICY ON THEFT / ANGRY CUSTOMER
- KEEP NON-PUBLIC DOORS LOCKED
- FOLLOW LOCK-UP PROCEDURES
- KEEP CASH REGISTER IN VIEW



DON'T:

- COUNT CASH NEAR CUSTOMERS
- LEAVE REGISTER OPEN
- GO TO GARBAGE / FREEZER AREAS ALONE
- BLOCK WINDOW VIEW FOR POLICE

# W O R K P L A C E S E C U R I T Y



- ⌘ EXPLAIN AND STRESS STORE POLICY FOR:
- ⌘ ANGRY CUSTOMERS -- REFER TO MANAGER?
- ⌘ FIGHT -- CALL POLICE -- PROTECT YOURSELF, CUSTOMERS, CO-WORKERS UNTIL ARRIVAL?
- ⌘ ARMED ROBBERY -- EMPLOYEE SHOULD DO WHAT ROBBER SAYS, NOT VOLUNTEER INFORMATION -- ONCE ROBBER LEAVES: LOCK ALL DOORS - CALL POLICE -- WRITE DOWN DETAILS ABOUT THE ROBBER, WEAPON, AND IDENTIFY WHAT WAS STOLEN.
- ⌘ EXPLAIN ROUTINE DUTY PROCEDURES FOR BACKDOORS. LIGHTING. MONEY HANDLING. ETC.

# SEVERE WEATHER/HAZARDS

- KNOW POLICY FOR:
  - TORNADO
  - FLOOD
  - BLACKOUT
  - CHEMICAL SPILL

# SEVERE WEATHER/HAZARDS



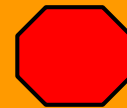
- ⌘ DISCUSS HAZARDS OUTLINED ON FRONT.
- ⌘ DESCRIBE EVACUATION AND REPORTING POLICY.
- ⌘ OUTLINE WHAT/WHERE IS A SAFE LOCATION FOR EACH TYPE OF HAZARD.
- ⌘ DISCUSS "BLACK OUT" PROCEDURES SINCE SEVERE WEATHER COULD INTERRUPT POWER SOURCES.

# SLIPS, TRIPS & FALLS



DO:

- WEAR STURDY,  
LOW HEEL SHOES
- CLEAN UP SPILLS
- USE SIGNS WHEN  
MOPPING
- CLEAN / ORGANIZE  
WORK AREAS
- REPORT ANY  
FLOOR PROBLEMS



DON'T:

- WEAR BAGGY,  
OVER-SIZED  
CLOTHING
- STORE ITEMS ON  
FLOOR
- CARRY BOXES TOO  
TALL TO SEE OVER
- RUN

# SLIPS / TRIPS / FALLS



- ⌘ DISCUSS POLICY ON CLOTHING / UNIFORM AND SHOES.
- ⌘ DESCRIBE WORK AREA -- EXPECTED CLEANUP AND MAINTENANCE OF FLOORS.
- ⌘ RE-INFORCE CLEAN, ORGANIZED AREA WITH NO TRIP HAZARDS STORED ON FLOOR.
- ⌘ EMPHASIZE NO HORSEPLAY / RUNNING IN WORK AREAS.
- ⌘ SPECIFIC POLICIES?

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# LADDER SAFETY



DO :

- USE CORRECT SIZE LADDER
- KEEP STEPS CLEAN
- MAKE SURE LADDER IS LEVEL



DON'T :

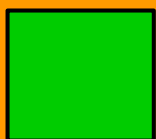
- OVERREACH
- STAND ON TOP TWO STEPS
- OVER LOAD LADDER
- USE METAL LADDERS NEAR ELECTRICAL CIRCUITS

# LADDER SAFETY



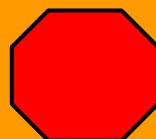
- ⌘ DESCRIBE WORK DUTIES THAT WOULD REQUIRE LADDER OR FOOT STOOL USE.
- ⌘ DISCUSS SAFETY SUGGESTIONS ON FRONT.
- ⌘ LATER DEMONSTRATE PROPER SETUP OF YOUR SPECIFIC LADDER / FOOT STOOL, AND PROPER STORAGE WHEN DONE.
- ⌘ IF YOU HAVE A METAL LADDER, STRESS SPECIFIC ELECTRICAL HAZARDS AND DAMPNESS ON FLOOR, SUCH AS NEAR A FREEZER DOOR OR SINK AREA?

# CHEMICAL SAFETY



DO :

- KNOW USE FOR CHEMICAL
- USE CHEMICALS FOR AUTHORIZED PURPOSE ONLY
- MAKE SURE ALL CHEMICALS ARE LABELED



DON'T :

- MIX CHEMICALS TOGETHER
- USE MORE THAN RECOMMENDED
- USE UNLABELED CONTAINERS

# CHEMICAL SAFETY



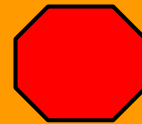
- ⌘ DESCRIBE CHEMICALS IN YOUR WORKPLACE.
- ⌘ EXPLAIN USES FOR THESE CHEMICALS.
- ⌘ DISCUSS SAFETY PRECAUTIONS.
- ⌘ DESCRIBE HOW CHEMICALS WILL BE USED BY EMPLOYEE.
- ⌘ LATER - DEMONSTRATE CHEMICAL USAGE DURING HANDS-ON TRAINING AND AGAIN EXPLAIN EACH LABELED CHEMICAL AND ITS SPECIFIC USES.
- ⌘ DISCUSS LOCATION OF WRITTEN HAZCOM PROGRAM AND MSDS.

# ELECTRICAL EQUIPMENT



DO :

- KEEP LIQUIDS AWAY FROM CORDS / OUTLETS
- BE SURE PLUG-IN HAS 3RD PRONG FOR GROUNDING
- REPORT DAMAGED CORDS TO MANAGER



DON'T :

- USE DAMAGED ELECTRICAL CORDS
- HANDLE PLUGGED IN ELECTRICAL CORDS WITH WET HANDS

# ELECTRICAL EQUIPMENT



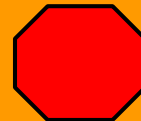
- ⌘ EXPLAIN WHAT ELECTRICAL EQUIPMENT IS IN WORK AREA.
- ⌘ DESCRIBE HOW EMPLOYEE WILL BE USING THIS EQUIPMENT.
- ⌘ DISCUSS SAFETY TIPS REGARDING ELECTRICAL CORDS.
- ⌘ DURING HANDS-ON TRAINING, RE-EXPLAIN THE 3RD PRONG GROUND AND NECESSITY TO KEEP LIQUID AWAY FROM ELECTRIC OUTLETS AND CORDS.

# LIFTING



DO:

- KEEP HEAD UP & BACK STRAIGHT
- LIFT WITH LEGS
- KEEP LOAD CLOSE TO YOUR BODY
- KEEP LOAD IN FRONT OF BODY
- MOVE/SHIFT FEET TO TURN



DON'T:

- LIFT HEAVY LOADS ALONE
- LIFT BULKY OR UNEVEN LOADS ALONE
- TWIST YOUR BODY SIDWAYS WHILE LIFTING

# LIFTING



- ⌘ DESCRIBE ANY WORK DUTIES THAT WILL REQUIRE LIFTING.
- ⌘ DISCUSS THE SAFE LIFTING TIPS ON FRONT.
- ⌘ EMPHASIZE THE IDEA OF "TEAM LIFTING" FOR HEAVY AND BULKY ITEMS (TWO PEOPLE HANDLE ITEM).
- ⌘ STRESS NOT TWISTING YOUR BODY WHILE LIFTING.
- ⌘ LATER, WALK THROUGH WORK AREA AND POINT OUT HEAVY AND BULKY BOXES OR CONTAINERS THAT TWO PEOPLE SHOULD LIFT.

# PERSONAL PROTECTIVE EQUIPMENT

- YOU MAY NEED:
- EYE PROTECTION
- GLOVES
- SLIP-RESISTANT SHOES

# PERSONAL PROTECTIVE EQUIPMENT



- ⌘ DISCUSS WHAT JOB DUTIES WILL REQUIRE EXTRA PERSONAL PROTECTION.
- ⌘ EXPLAIN HOW THE PROTECTIVE GEAR WORKS AND WHAT TYPE OF INJURY CAN RESULT WITHOUT IT.
- ⌘ EXPLAIN YOU WILL NEED TO USE PPE AS REQUIRED BY EMPLOYER FOR A SPECIFIC JOB.
- ⌘ LATER, IN WORK AREA DEMONSTRATE CORRECT USAGE OF THE REQUIRED PERSONAL PROTECTIVE EQUIPMENT.
- ⌘ GOOD TIME TO REFERENCE VALUE OF "MAY SLOW YOU DOWN BUT HEALING FROM AN INJURY IS A LOT SLOWER."

# HEAT STRESS

- WEAR COOL, COMFORTABLE CLOTHING
- DRINK PLENTY OF WATER
- MOVE TO COOLER AREA FOR BREAK
- TELL CO-WORKER/MGR IF FEEL ILL
  
- HEAT EXHAUSTION SYMPTOMS -  
WEAKNESS, FATIGUE, HEADACHE,  
NAUSEA, DIZZINESS
- SKIN - CLAMMY, MOIST
- COMPLEXION - PALE OR FLUSHED

# HEAT STRESS



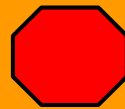
- ⌘ DISCUSS SYMPTOMS AND PREVENTION TIPS ON FRONT.
- ⌘ EXPLAIN JOB DUTIES (SUCH AS COOKING) THAT MAY HAVE THE POTENTIAL FOR HEAT STRESS.
- ⌘ STRESS COMMUNICATION WITH CO-WORKERS AND/OR MANAGER IF SICK.
- ⌘ CHANCE TO DISCUSS POLICY ON BREAKS (LENGTH AND NUMBER OF BREAKS -- EFFECT ON PAY STATUS IN SUCH A SITUATION).
- ⌘ HEAT STROKE - DRY SKIN, ELEVATED TEMP - FLUSH -- CALL 911 -- NEEDS IMMEDIATE ATTENTION.

# WORK PERMIT RESTRICTIONS



KNOW AGE  
RESTRICTIONS  
FOR:

- JOB DUTIES
- HOURS
- MACHINE OPERATION



NOT 18, DON'T SET-  
UP, OPERATE, REPAIR  
OR CLEAN POWER-  
DRIVEN MACHINERY  
W/ SHARP EDGES USED  
FOR SLICING,  
CUTTING, MIXING,  
CHOPPING, DICING, OR  
GRINDING.

# WORK PERMIT RESTRICTIONS



- ⌘ DISCUSS EMPLOYEE'S AGE AND APPROPRIATE WORK LIMITATIONS.
- ⌘ REVIEW WHICH EQUIPMENT CAN BE OPERATED AT WHAT AGE, SPECIFICALLY APPLY TO EMPLOYEE.
- ⌘ DISCUSS MOTOR VEHICLE USE IF APPLICABLE.
- ⌘ OUTLINE WORK HOUR LIMITATIONS BASED ON SCHOOL OR VACATION.
- ⌘ HINT: COULD MARK EQUIPMENT NOT FOR USE BY EMPLOYEES UNDER 18.

# EQUIPMENT GUARDS

- IF YOU QUALIFY TO OPERATE POWER-DRIVEN EQUIPMENT:
  - MAKE SURE EQUIPMENT GUARD IS IN PLACE BEFORE USING
  - BE SURE GUARD IS SECURED PROPERLY
  - ALWAYS REPLACE GUARD AFTER CLEANING

# EQUIPMENT GUARDS



- ⌘ DISCUSS WHICH MACHINES EMPLOYEE CAN OPERATE BASED ON AGE RESTRICTIONS.
- ⌘ DISCUSS WHAT "GUARDS" ARE AND PURPOSE.
- ⌘ EXPLAIN WHICH MACHINES IN THE WORK AREA HAVE GUARDS.
- ⌘ EMPHASIZE SAFETY IS EACH EMPLOYEE'S RESPONSIBILITY AND A CONDITION OF EMPLOYMENT.
- ⌘ GUARDS MUST BE IN PLACE DURING OPERATION.

# MANAGEMENT POLICIES

- EACH EMPLOYEE RESPONSIBLE FOR CO-WORKER'S SAFETY
- ASK QUESTIONS WHEN YOU'RE NOT SURE
- REWARD / DISCIPLINE FOR WORK PRACTICES

# MANAGEMENT POLICIES



- ⌘ DISCUSS REWARD AND DISCIPLINE POLICIES FOR WORK PRACTICES (TIMELINESS, BREAKS, ETC.)
  - ⌘ REVIEW WORK SCHEDULING PROCESS AND HOW AGE RESTRICTIONS AFFECT HOURS.
  - ⌘ REMINDER TO ASK QUESTIONS WHEN IN DOUBT.
  - ⌘ FINAL EMPHASIS THAT SAFETY IS EVERYONE'S RESPONSIBILITY.
  - ⌘ OTHER
-

**THIS SAFETY TRAINING PACKET  
WAS DEVELOPED BY THE  
FOLLOWING SAFETY  
PARTNERSHIP COMMITTEE  
MEMBERS:**

- DEPARTMENT OF WORKFORCE  
DEVELOPMENT**
- DEPARTMENT OF HEALTH AND FAMILY  
SERVICES**
- DEPARTMENT OF PUBLIC INSTRUCTION**
- DEPARTMENT OF ADMINISTRATION RISK  
MANAGEMENT**

**WISCONSIN RESTAURANT ASSOCIATION  
WISCONSIN COUNCIL OF SAFETY  
OSHA  
AFL-CIO – WISCONSIN  
CULVER’S RESTAURANTS  
AMERICAN FAMILY INSURANCE\***

**\*A special “thank you” to American Family Insurance for printing this pilot sampling of safety flipcharts.**

# Youth Employment Web Sites

## Department of Workforce Development Wisconsin Equal Rights Division

DWD Programs. <http://www.dwd.state.wi.us/> Click  
on Equal Rights

<http://www.dwd.state.wi.us/er/> Select Work Permit

[http://www.dwd.state.wi.us/er/labor\\_standards\\_bureau/work\\_permits.htm](http://www.dwd.state.wi.us/er/labor_standards_bureau/work_permits.htm)

## **Worker's Compensation Safety Program**

<http://www.dwd.state.wi.us/wc/safety/default.htm>

## **Wisconsin Workplace Safety Institute Web Site**

Developed by the Safety Partnership Committee:

<http://www.wiws.com/>

## **SAFETY WORKS INITIATIVE**

[http://www.dwd.state.wi.us/wc/safety/safety\\_initiative  
.htm](http://www.dwd.state.wi.us/wc/safety/safety_initiative.htm)

## **Research and Statistics**

[http://www.dwd.state.wi.us/wc/research\\_statistics/defa  
ult.htm](http://www.dwd.state.wi.us/wc/research_statistics/default.htm)

## **Health&Safety Consultation Services**

[http://www.dwd.state.wi.us/wc/safety/safety\\_osh\\_con\\_sult.htm](http://www.dwd.state.wi.us/wc/safety/safety_osh_con_sult.htm)

**OSHA Web Site** <http://www.osha-slc.gov/index.html>

## **OSHA Recommendations for Workplace Violence Prevention in Late-Night Retail Establishments**

<http://www.osha-slc.gov/SLTC/workplaceviolence/latenight/wpvnightretail.ppt>

Teen Workers <http://www.osha-slc.gov/SLTC/teenworkers/index.html>

<http://www.osha.gov/SLTC/youth/restaurant/index.html>

Youth In Agriculture <http://www.osha-slc.gov/SLTC/youth/agriculture/index.html>

Youth 2 work <http://www.youth2work.gov/index.htm>

## POSTERS:

<http://www.osha.gov/SLTC/youth/restaurant/posters.html>

[http://www.osha.gov/SLTC/youth/restaurant/poster\\_serving.html](http://www.osha.gov/SLTC/youth/restaurant/poster_serving.html)

[http://www.osha.gov/SLTC/youth/restaurant/poster\\_knives.html](http://www.osha.gov/SLTC/youth/restaurant/poster_knives.html)

**[U.S. Department of labor](http://youthrules.dol.gov/)** <http://youthrules.dol.gov/>

## **Wisconsin State Statutes**

<http://www.legis.state.wi.us/./rsb/stats.html>

## **American Family Insurance Company -- Safety & Loss Control**

<http://www.amfam.com/customer/safety/>

**Wisconsin Restaurant Association**

<http://www.wirestaurant.org>

**National Restaurant Association Educational  
Foundation**

<http://www.restaurant.org/rusa/magArticle.cfm?ArticleID=27>

<http://www.restaurant.org/rusa/magArticle.cfm?ArticleID=497>

**Tavern League of Wisconsin** <http://www.tl-wi.org/security.htm>

**Department of Health & Family Services**  
**(DHFS)** <http://www.dhfs.state.wi.us/programs.htm>

Public Health

<http://www.dhfs.state.wi.us/programs/publichealth.htm>

Workplace Health and Safety

[http://www.dhfs.state.wi.us/dph\\_boh/osha\\_cons/index.htm](http://www.dhfs.state.wi.us/dph_boh/osha_cons/index.htm)

## **Wisconsin Chamber of Commerce Foundation**

<http://www.wischamberfoundation.org/>

## **WI Council of Safety**

<http://www.wischamberfoundation.org/SafetyPrograms/index.cfm?ID=44>

## **State Of Washington**

Help for Teen Workers

<http://www.lni.wa.gov/scs/workstandards/teenworker.htm>

## **CDC NIOSH**

Are you a working teen?

<http://www.cdc.gov/niosh/adoldoc.html>

Young Worker Safety and Health

<http://www.cdc.gov/niosh/topics/youth/>

**SPECIAL HAZARD REVIEW CHILD LABOR  
RESEARCH NEEDS**

<http://www.cdc.gov/niosh/97-143a.html>

**(NIOSH)** National Institute for Occupational Safety  
and Health Recommendations to the U.S. Department  
of Labor for Changes to Hazardous Orders

[http://www.cdc.gov/niosh/docs/NIOSHRecsDOLHaz/  
default.html](http://www.cdc.gov/niosh/docs/NIOSHRecsDOLHaz/default.html)

**University of Berkeley California**

<http://socrates.berkeley.edu/~safejobs/>

**Links for Young Worker info from the Worker's Compensation Board of British Columbia.**

Health and Safety Center Young Workers

<http://www.healthandsafetycentre.org/s/Home.asp>

**Lesson Plan**

<http://www.healthandsafetycentre.org/pdfs/YoungWorker/studentworksafe/gr9/Gr9ResponsibilitiesforSafetyLessonPlan.pdf>

END