

# Chapter 1 Safety and Sanitation Principles

## Section 1.1 Safety Basics



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• Occupational Safety and Health Administration (OSHA) helps to keep the workplace safe by writing safety standards</li>   <li>• prevention is the best action for fires</li>   <li>• emergency: a potentially life-threatening situation</li> </ul>	<p><b>SAFE WORKING CONDITIONS</b></p> <ul style="list-style-type: none"> <li>• Even though the government has laws and codes to protect workers on the job it is the personal responsibility of each worker to practice safety in the kitchen</li> </ul> <p><b>FIRE SAFETY</b></p> <ul style="list-style-type: none"> <li>• Prevent and control fires by practicing good work habits and be prepared for emergencies</li> </ul> <p><b>EMERGENCY PROCEDURES</b></p> <ul style="list-style-type: none"> <li>• Every foodservice worker must know basic first aid and life-saving techniques to handle emergencies such as burns, wounds, choking, and other life-threatening events</li> </ul>
<p><b>Summary</b></p> <p>It is important to follow safety guidelines to maintain safe working conditions in foodservice workplaces.</p>	

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## Section 1.2 Sanitation Challenges



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• contaminated: food that is unfit to be eaten</li>   <li>• to help prevent chemical accidents, Material Safety Data Sheets (MSDS) must be kept on file</li>   <li>• most contamination occurs when food handlers do not follow proper safety and sanitation practices</li> </ul>	<p><b>CONTAMINATION BASICS</b></p> <ul style="list-style-type: none"> <li>• Because foodborne illnesses can sicken and even kill people, foodservice workers must know how to keep a clean, safe disease-free environment for food preparation</li> </ul> <p><b>CHEMICAL HAZARDS</b></p> <ul style="list-style-type: none"> <li>• Chemical hazards include cleaning supplies, pesticides, food additives, and metals</li> </ul> <p><b>PHYSICAL HAZARDS</b></p> <ul style="list-style-type: none"> <li>• Physical hazards are caused by particles, such as glass, metal, hair, wood, or other foreign matter</li> </ul>
<p><b>Summary</b></p> <p>Harmful microorganisms that cause illness can contaminate food, either directly or by cross-contamination.</p>	