



Restaurant Owners and Managers:

Restaurants employ a wide variety of staff, from front-of-the-house food and beverage service workers and back-of-the-house kitchen and food prep staff to office and administrative staff, and in some cases, delivery drivers. Each of these jobs has hazards that must be addressed in your accident prevention plan. Be sure you know the rules and train your employees.

Key safety and health requirements

You must have a written accident prevention program (APP) that addresses the safety and health hazards specific to your workplace. To see a sample APP for restaurants, go to www.Lni.wa.gov/Safety/Topics/AtoZ and click on "A" and "Accident Prevention Program."

- If you employ 11 or more employees, you will need to establish a safety committee. See the sample APP for safety committee requirements or see WAC 296-800-13020.
- Schedule regular (at least monthly) safety meetings. See WAC 296-800-13025.
- Post the mandatory L&I Job Safety and Health Law poster in your workplace(s) located where employees can read it.

Protect your workers from chemical hazards

It takes just one accidental splash of a chemical substance, even a common household chemical like bleach, to cause serious or even permanent damage to a worker's eyes or skin. Follow these requirements to protect your workers from chemical hazards:

- Provide eye protection (usually goggles) when using chemical solutions.
- Locate an eyewash station (normally plumbed) without obstructions so that it takes no more than 10 seconds to reach it.

- Train workers on the chemicals used in the workplace and safe handling and storage procedures, presented in a manner the workers can understand.
- Provide Safety Data Sheets for each product, and make them available to workers at all times.
- Make sure workers have hand protection for the type of chemical being used.

For more information

Learn more about chemical hazard prevention and training at www.EmergencyWashing.Lni.wa.gov.

For a full listing of safety and health requirements, further information, and resources, go to www.Lni.wa.gov/Safety.

We can help

Employers: We offer workplace safety and health consultations, risk management assessments, training and technical assistance at no cost. For more information, go to www.SafetyConsultants.Lni.wa.gov.

Employee/employee representatives: You may file a formal complaint when you believe a safety or health hazard exists in your workplace. Go to www.Lni.wa.gov/Safety/Basics/Complaint for information in English and Spanish.

This information is available in alternate formats on request.

 **On the Web:** www.Lni.wa.gov/Safety/Topics/AtoZ

