



RESTAURANT

Safety Guide

Food Beverage

4

Key Benefits

16

Control Measures

3

Checklist Items

KEY BENEFITS

Community Hub

Builds community connection by providing a safe, social space for families and friends to meet.

Skills Development

Creates pathways for training and apprenticeships in culinary and hospitality skills.

Local Economy

Supports local employment and supply chains through consistent purchasing of fresh produce.

Healthy Choices

Encourages healthy choices by offering portion control, allergen information, and balanced menus.

KEY HAZARDS & CONTROL MEASURES**Kitchen Fire Prevention**

- ✓ Fire suppression systems installed
- ✓ Extinguishers inspected regularly
- ✓ Staff trained in fire procedures
- ✓ Clear evacuation routes

Knife Handling

- ✓ Knife skills training provided
- ✓ Proper storage in knife blocks
- ✓ Sharp knives maintained
- ✓ Cut-resistant gloves available

Allergen Management

- ✓ Allergen menu clearly displayed
- ✓ Separate prep areas
- ✓ Staff allergen training
- ✓ Customer communication procedures

Hot Surfaces & Burns

- ✓ Heat-resistant gloves provided
- ✓ Burns first aid training
- ✓ Hot surface warnings posted
- ✓ Cool running water available



RISK ASSESSMENT
WIZARD

Take Your Safety To The Next Level

Create professional, customized risk assessments for your organization with our easy-to-use online wizard.

390+

Activity Templates

Pre-loaded hazards & controls for every activity

100%

Customizable

Add your branding & tailor to your needs

- ✓ Instant PDF & print-ready documents
- ✓ Store and update assessments online
- ✓ Add your logo & organization details
- ✓ Reuse and duplicate assessments
- ✓ Works on any device

Start Free at riskassessmentwizard.com

No credit card required - Try it free today