

Employee Commitment

I have read this Safety Commitment, understand it, and agree to abide by it to the best of my ability.

Employee Name *(please print)*

Employee Signature

Restaurant

Date

The Liberty Northwest workers' compensation program, endorsed by the Oregon Restaurant Association, allows participating members to share in the benefits of an effective safety program.

Note: Please sign and return this form to your employer.


Safety Commitment


Member Restaurant

To help ensure a safe and healthy working environment, we have adopted a Safety Commitment. We will conduct training on the proper use of equipment and utensils, and in the safe performance of your duties.

The following rules are designed to help us all meet our goal. Additional rules may be adopted as needed. If you don't understand what is expected of you, we encourage you to ask questions. Your health and welfare is our primary concern. We ask you to join us in this mutual safety commitment.



- When lifting, get a good grip, keep arms straight, keep the load close to your body and lift with leg muscles. When moving, step around, do not twist. When stacking or removing objects on shelves, use leg power to push or pull objects. If it's too heavy, get help.
- Always use a proper step stool or ladder when placing or removing items on or from high shelves. Never use the top rung on a ladder.
- Immediately flag all spills with a towel. See that the spill is cleaned up promptly, even if you didn't do it.
- Wet floors must be dry mopped as soon as possible, especially in the kitchen and dishwashing room. Be sure to use caution markers until floor is completely dry. 
- Shoes should be selected with safety in mind. Shoes should be closed-toe with soles and heels, which will help prevent slips and falls- no leather soles.
- Only trained employees over the age of 18 may operate power equipment such as slicers, choppers, meat saws and grinders. Always wear appropriate protective gear when operating such equipment. The power source must be disconnected before cleaning. Watches, rings, bracelets or necklaces may not be worn when working with or near moving equipment.
- All injuries, no matter how small, must be immediately reported to your supervisor to avoid a delay in benefits.

- Employee must be familiar with emergency procedures such as obtaining fire, medical or police aid; shutting off power, water and gas; and the location of all fire extinguishers and emergency exits. 
- Open steam kettles slowly to prevent burning hands, arms and face. Add materials carefully to prevent splashing. Use extra caution around stoves, deep fryers and coffee urns. Make sure you are trained in the safe procedures of cleaning and draining deep fat fryers. Communicate with others when you are handling or are near hot items.
- All work areas must be kept neat and orderly.
- Never run in any work area. Do not engage in horseplay or teasing and don't distract fellow workers.
- All chemicals or solvents must be stored in properly labeled containers. Only trained employees may use such materials. Employee should be familiar with where the MSDS sheets are located and the hazards contained in them. Immediately and thoroughly rinse equipment cleaned with these materials.
- Smoking is permitted in designated areas only.
- Use of alcohol or drugs before or during work hours is prohibited. Proper personal hygiene must be maintained at all times.
- Employee shall practice universal precaution measures when coming in contact with bodily fluids.
- Employees who fail to honor this policy may be subject to reprimand or dismissal.