EQUIPMENT USE & OPERATION SAFETY

TOPIC:	Equipment Use & Operation Safety
AUDIENCE:	Foodservice / Nutrition Services staff
DATE:	[Enter the training date]

Purpose / Why Does it Matter

Safe use of foodservice equipment helps prevent injuries, protects equipment from damage, reduces lost work time, and keeps staff and residents/patients safe. Cuts, burns, entanglement, and equipment-related injuries are among the most common accidents in foodservice. Most of these injuries are preventable when equipment is inspected before use, operated correctly, and cleaned and maintained according to manufacturer instructions and facility procedures.

Learning Objectives

By the end of this in-service, participants will be able to:

1. Identify common foodservice equipment hazards.
2. Demonstrate safe operation of frequently used equipment (before, during, and after use).
3. Describe proper use of equipment-specific personal protective equipment (PPE).
4. Recognize unsafe or damaged equipment and know how to report it.
5. Follow correct equipment cleaning, sanitizing, and documentation practices.

KEY INFORMATION

General Equipment Safety Rules

- Always follow department policies, manufacturer instructions, and posted safety procedures.
- Never operate equipment unless you have been trained and authorized to use it.
- Do not rush — most equipment injuries happen when staff are hurried or distracted.
- Keep work areas around equipment clean, dry, and free of clutter.
- Never bypass, remove, or disable a safety guard or safety feature for any reason.
- Report broken, damaged, or malfunctioning equipment immediately — do not use it until it has been repaired and cleared for use.

Before Using Equipment

- Inspect equipment for damage (frayed cords, loose or missing parts, damaged blades).
- Ensure guards and safety features are in place and functioning.
- Follow manufacturer instructions and posted safety procedures at all times.

During Use

- Use equipment only for its intended purpose.
- Keep hands, hair, jewelry, and loose clothing away from moving parts.
- Never reach into equipment while it is running or leave it unattended while operating.

After Use

- Turn equipment off and unplug it before cleaning or performing any maintenance.
- Allow hot equipment (fryers, ovens, steamers) to cool before cleaning.
- Remove parts that can be removed and clean/sanitize them per manufacturer guidelines; clean fixed parts in place per manufacturer instructions.
- Complete required cleaning logs and obtain supervisor sign-off, per facility SOP.

Equipment-Specific PPE

- Cut-resistant gloves when slicing, chopping, or using blades.
- Heat-resistant gloves when handling hot equipment or surfaces.
- Non-slip shoes to maintain footing while operating equipment.

Reporting Equipment Hazards

- Report all broken, damaged, or malfunctioning equipment to a supervisor immediately.
- Tag or remove damaged equipment from service until it has been inspected and repaired.
- Never attempt to repair equipment yourself unless trained and authorized to do so.

KNOWLEDGE CHECK

NAME: _____ **DATE:** _____

1. When should equipment be cleaned?

☐ **A.** While it is running

☐ **B.** When it is unplugged and turned off

☐ **C.** Only at the end of the shift

2. What should you do before using a piece of equipment you have not been trained on?

☐ **A.** Try it and ask questions later

☐ **B.** Use it only if you have been trained and authorized

☐ **C.** Watch someone else and guess

3. Which PPE should be worn when slicing or chopping with equipment?

☐ **A.** Heat-resistant gloves

☐ **B.** Cut-resistant gloves

☐ **C.** No gloves needed

4. What should you do if you notice a piece of equipment is damaged or malfunctioning?

☐ **A.** Keep using it carefully

☐ **B.** Report it immediately and remove it from service until repaired

☐ **C.** Wait until the end of your shift to mention it

5. After cleaning removable equipment parts, what should you also do per facility procedure?

☐ **A.** Nothing further is required

☐ **B.** Complete the required cleaning log and obtain supervisor sign-off

☐ **C.** Report it to the front desk

6. What should you check for before using a piece of equipment?

☐ **A.** Nothing, just turn it on and go

☐ **B.** Inspect it for damage, such as frayed cords or loose parts

☐ **C.** Assume it's fine if it was fine yesterday

7. While equipment is running, you should:

☐ **A.** Keep hands, hair, jewelry, and loose clothing away from moving parts

☐ **B.** Reach in briefly to adjust food while it's running

☐ **C.** Wear loose sleeves for comfort

8. Before cleaning hot equipment such as a fryer or oven, you should:

☐ **A.** Clean it immediately while it's still hot to save time

☐ **B.** Allow it to cool down first

☐ **C.** Skip cleaning until the next shift

9. Which PPE helps maintain your footing while operating equipment?

☐ **A.** Open-toed sandals

☐ **B.** Non-slip shoes

☐ **C.** High heels

10. It is acceptable to remove or bypass a safety guard if it slows you down.

☐ **True** ☐ **False**

Knowledge Check Answer Key

1. B
2. B
3. B
4. B
5. B
6. B
7. A
8. B
9. B
10. False

DATE:	[Enter date]
TRAINER NAME:	[Enter trainer name]

In-Service Attendee Sign-in

DATE:

ATTENDEE NAMES: