

Food Service – *Good Housekeeping*

Good housekeeping is important to accident prevention, successful safety programs and for overall kitchen and restaurant cleanliness. A cluttered, dirty kitchen and work environment can not only give the impression that the operation is inefficient and unclean, it can contribute to serious injuries. Studies have shown that good kitchen and restaurant housekeeping practices:

- Go hand-in-hand with good injury records. Injuries are less severe and less frequent.
- Improve worker morale. Employees are proud to work in a clean, orderly work place.
- Are important to employee relations, good production and high efficiency. The work place becomes more efficient because pathways, walkways, food production areas and storage areas are clean and orderly.

Key ingredients to good housekeeping practices.

- A supervisor is responsible for each area and for every shift.
- Orderly arrangement of processes, operations, and equipment.
- Provision of a definite place for each object.
- Keeping each object in its designated place, or returning it if moved.
- Adequate disposal of scrap food, waste, and surplus materials.
- Cleanliness of buildings, work areas and equipment.
- Sufficient amount and size of work areas.

Housekeeping is everyone's responsibility. Providing safe work practices can reduce injuries not only for yourself, but to others around you.

