

Restaurant Personal Protective Equipment

Restaurants have a variety of personal protective equipment (PPE) to protect employees from injuries. Wearing the right equipment for the right job is essential.

Here is a review of the PPE found in the restaurant environment and when to use it to prevent injuries.

Gloves

There are varieties of gloves available. Most employees will wear latex gloves when handling food. However, latex gloves will not protect you from burns. In fact, they can make the burn worse.

- When handling anything hot or potentially hot, employees should wear a heat-resistant glove or an oven mitt.
- When frying, long-sleeved, heat-resistant gloves are recommended.
- Also, a cut-resistant glove will be needed by employees using gloves for cutting food products or using slicing machinery.

Aprons

Heat-resistant aprons should be worn while frying, and they are essential when changing fry oil. Modern-day clothing often contains plastic (rayon, nylon, etc.) that will melt if contacted by high temperatures. Wearing a heat-resistant apron will protect your clothing and you from severe burns.

Slip-Resistant Shoes

Slip-resistant shoes are essential for proper traction in a restaurant environment. Shoes should have adequate tread and be replaced on a regularly scheduled basis. All shoe wear should be a closed toe to protect feet from hot liquids or dropped items.

Face Shields

Face shields need to be worn when working with cleaning chemicals (dishwasher and floor chemicals) or changing grease. It is important that the face shield is clear so you can see what you are doing. If it is not, it needs to be reported to the manager immediately. When working with chemicals, always be sure to check the Material Safety Data Sheet to make sure you are using the correct PPE.

Should you have any questions or need further assistance, please visit our website, send an email or call us.

