

## VISION ON WORKING SAFELY IN THE CATERING SECTOR

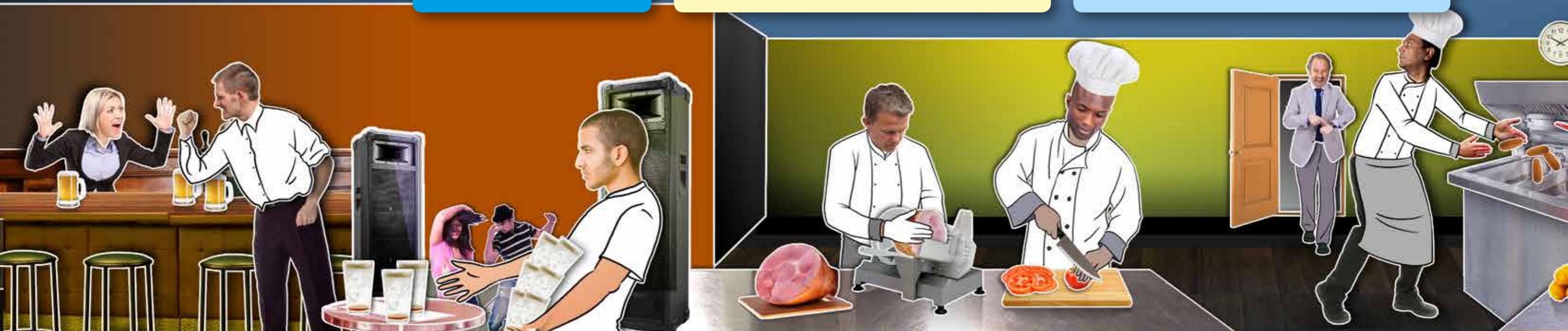
### Are you aware of it?

Don't let it surprise you. Prepare for your new workplace. Working safely is not a habit. Awareness of the risks involved in the workplace reduces the risk of accidents.

### Find the 10 risks

Did you find the ten most prevalent risks? Review the answers and the extra safety tips on the next page and discuss them with your intermediary. More examples?

Play the game on [www.jouwwerkjouwveiligheid.nl](http://www.jouwwerkjouwveiligheid.nl)







**Noise**




- ✓ Work with hearing protection.
- ✓ Preferably otoplastics.

**Cutting**



- ✓ Use a pressure plate, protective hood or aid tool.

**Cutting**



- ✓ Knuckles next to the vegetables to be cut.

**Burning**



- ✓ Calm and collected.
- ✓ Smaller quantities in the pan at the same time.

**Aggression**



- ✓ Act cool and cocky.
- ✓ Stand your ground.
- ✓ Use the 5-step plan 'Tips for Difficult Situations' (in Dutch only).

**Lifting heavy items**




- ✓ Use a smart cart for further internal transport of the goods.

**Hazardous substances**



- ✓ Pull on gloves.
- ✓ Read the label before getting started.

**Cutting**



- ✓ Put glasses next to the rinsing basin and pick them up only when rinsing them.
- ✓ Always check that the basin is empty.

**Slipping**



- ✓ Wear work shoes with non-slip soles to keep you from slipping too easily.

**Stumbling**



- ✓ Be alert in keeping walking routes clear.
- ✓ Actively remove obstacles without being unfriendly to customers.