

FS-SWP-403.1	SERVING FOOD	
Department / Area: Nutrition & Food Services	Date Created: January 20, 2014	Review / Revised date: March 1, 2018
Approved By: Regional Manager Nutrition and Food Services		

Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
H M L risk for injury <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Awkward postures – wrist position, reaching <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Forceful exertions – overloaded trays <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Repetitive movements – scooping food <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Extreme heat – food and liquid spills	<ul style="list-style-type: none"> • Food serving gloves • Serving apron • Hair net • Anti fatigue matting (where applicable)
	Training / Reference information <ul style="list-style-type: none"> • Department orientation/checklist • Food handling safety course

Note: Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

Employers must ensure that workers are trained and follow this safe work procedure
Steps to perform this task safely:

Cook

1. When filling plates or bowls with food, try to reduce repetitive movements by changing scooping hands periodically.
2. Shift weight periodically to reduce fatigue.
3. When transferring plated food to trays on trayline, take small steps and turns rather than twisting.
4. Alert the servers of hot plates.

Servers

1. Transporting steam table by pushing rather than pulling. In certain instances 2 staff may be required.
2. When placing food / beverages in front of residents, caution them if food / dishes are hot.
3. Wear gloves when collecting dishes and cutlery when residents have eaten.
4. Keep dining room area clean of debris to avoid slips and falls.
5. Do not over stack dishes in bins and on clearing carts.
6. Push cart to dishwashing area and empty trash into waste cans.