

RESTAURANT SUPERVISOR SAFETY TRAINING PROGRAM



MARCH 22, 2006
**FREE Safety Training
Program for Managers
and Supervisors**



**Worker Occupational Safety and Health
Training and Education Program**
The California Commission on Health and
Safety and Workers' Compensation

This program is recommended by the California Restaurant Association

State Compensation Insurance Fund
Attn: Diane R. Mesa, Office Assistant
6301 Day Street
Riverside, CA 92507

PRSRST STD
U.S. POSTAGE
P A I D
Permit #688
Redwood City, CA

DATE & LOCATION:

Wednesday, March 22, 2006
2:00 p.m. - 4:00 p.m.

Refreshments will be served

State Compensation Ins. Fund
Riverside District Office
6301 Day Street
Riverside, CA 92507

Registration Form

Name _____
Title _____
Company Name _____
Type of Company/Organization/Policy #: _____
Phone _____ Fax _____
Address _____
City _____ State _____ Zip _____
E-Mail Address _____

SPACE IS LIMITED

Seminar at No Charge

Please register by mail, fax, or phone by
Wednesday, March 15, 2006.

To register by mail:

1. Complete the registration form
2. Mail Registration Form to:
State Compensation Insurance Fund
Attn: Diane R. Mesa, Office Assistant
6301 Day Street
Riverside, CA 92507

To register by fax or phone:

1. Fax completed Registration Form to (951) 653-3570,
or
2. Call Diane R. Mesa at (951) 656-8461. Leave a message with your name, phone number, and the number of people attending from your organization.

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Attend A FREE Training Seminar On Restaurant Health And Safety

Why Use This Program?

Employers in California experience higher costs for workers' compensation medical care than employers in most other states, and California ranks among the highest in workers' compensation premium rates. Work injuries and illnesses also result in days away from work and lost productivity. The best way to reduce costs, retain jobs, and maintain a productive workforce is to reduce injuries.

One of the best strategies to prevent job injuries and illnesses is regular health and safety training for employees. Regular training helps employees learn how to avoid hazards, keeps lines of communication open between you and your employees about hazards you may not be aware of, and lets employees know that you are serious about promoting sound safety policies and work practices in your restaurant.

This short training program is designed to help you work together with your staff to design a creative, simple health and safety plan for your restaurant. This training can also help you meet some of the requirements of Cal/OSHA's Injury and Illness Prevention Program standard. In addition to training, part of your plan should be regular safety meetings to discuss the hazards in your restaurant and generate ideas for correcting them.

We encourage you to use this new training program to improve the health and safety of your employees, to increase productivity, and to lower workers' compensation costs. A similar health and safety program used in restaurants in the State of Washington resulted in a 20% decrease in injuries and illnesses on the job statewide over a two-year period.

This Program Helps Restaurant Managers & Owners To:

- Provide a 1-hour safety training tailored to your restaurant
- Engage workers in your safety program
- Identify ways to prevent injuries in your restaurant
- Meet Cal/OSHA training requirements

Materials You Will Receive

- **Restaurant Safety Training Guide**
A guide for conducting a 1 hour health and safety workshop or series of safety meetings with your employees. Includes Handouts for participants.
- **Safety Tip Sheets**
Designed to be used by employees as part of the Restaurant Safety Training activity. These tip sheets can also be used by managers to identify new protective measures you can put in place, or issues to emphasize in employee training.
- **Safety Orientation Checklist**
This form can be used for new employees but also for periodic review for current employees, or whenever a new procedure or process is initiated.
- **Model Shoe Policy**
Slips and falls are a major contributor to injuries in restaurants. Having a shoe policy that employers enforce can greatly reduce the chance of injury.
- **Facts For Employers: Safer Jobs For Teens**
This fact sheet contains key information on health and safety and child labor laws, as well as tips for training and supervising young employees.
- **Employing 14-17 Year-Olds In Restaurants**
This fact sheet provides a summary of the kinds of work teens under age 18 are prohibited from doing, under Federal & California labor laws.
- **"Rated R" Stickers**
This sticker can be used on any type of machinery prohibited for use by teens under age 18. Examples include meat slicers, forklifts, powered tools, etc.

Instructor Information

Carol Frischman



Carol Frischman is the Director of the Youth Project for UCLA's Labor Occupational Safety and Health (LOSH) Program. She also coordinates the Restaurant Supervisor Safety Training Program at UCLA's LOSH, a public service branch of the University's Center for Occupational and Environmental Health (COEH). Since earning a Masters in Organizational Management degree, she has gained 25 years experience in non-profit educational program and curriculum development, implementation, management, and teaching/training. She is currently on several Advisory Boards, including the Los Angeles Unified School District (LAUSD) and the Los Angeles County Office of Education (LACOE). Ms. Frischman has made numerous presentations concerned with the health and safety of workers, especially young workers. Carol has been trained in executive coaching by JoAnn Kalilkea, Founder and President of Executive Coaching Network, an international consulting business using Focus to facilitate peak performance.

Program Information

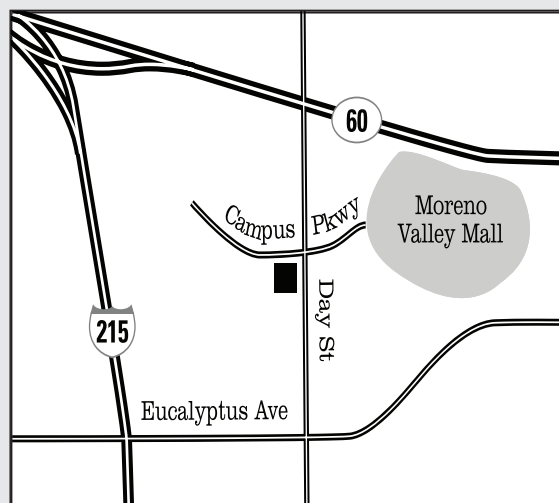
The Restaurant Supervisor Safety Training Program was developed by the Labor Occupational Health Program (LOHP) at the University of California, Berkeley, with funding from the Commission on Health and Safety and Workers' Compensation and support from the State Compensation Insurance Fund. This program is part of the Commission's Worker Occupational Safety and Health Training and Education Program (WOSHTEP).

DATE & LOCATION:

Wednesday, March 22, 2006
2:00 p.m. - 4:00 p.m.

Registration 1:30 p.m. - 2:00 p.m.
(Free Parking Available)

State Compensation Ins. Fund
Riverside District Office
6301 Day Street
Riverside, CA 92507



General Directions

FROM CORONA: Take 91 E toward Riverside, merge onto Highway 60 E. Exit at Day Street. Turn right onto Day for approximately 1/4 mile. Building is on the corner of Day/Campus Parkway.

FROM TEMECULA: Take I-215 N to Highway 60 E. Exit at Day Street. Turn right onto Day for approximately 1/4 mile. Building is on the corner of Day/Campus Parkway.

FROM PALM DESERT: Take I-10 W, merge onto Highway 60 W. Exit at Day Street. Turn left onto Day for approximately 1/4 mile. Building is on the corner of Day/Campus Parkway.