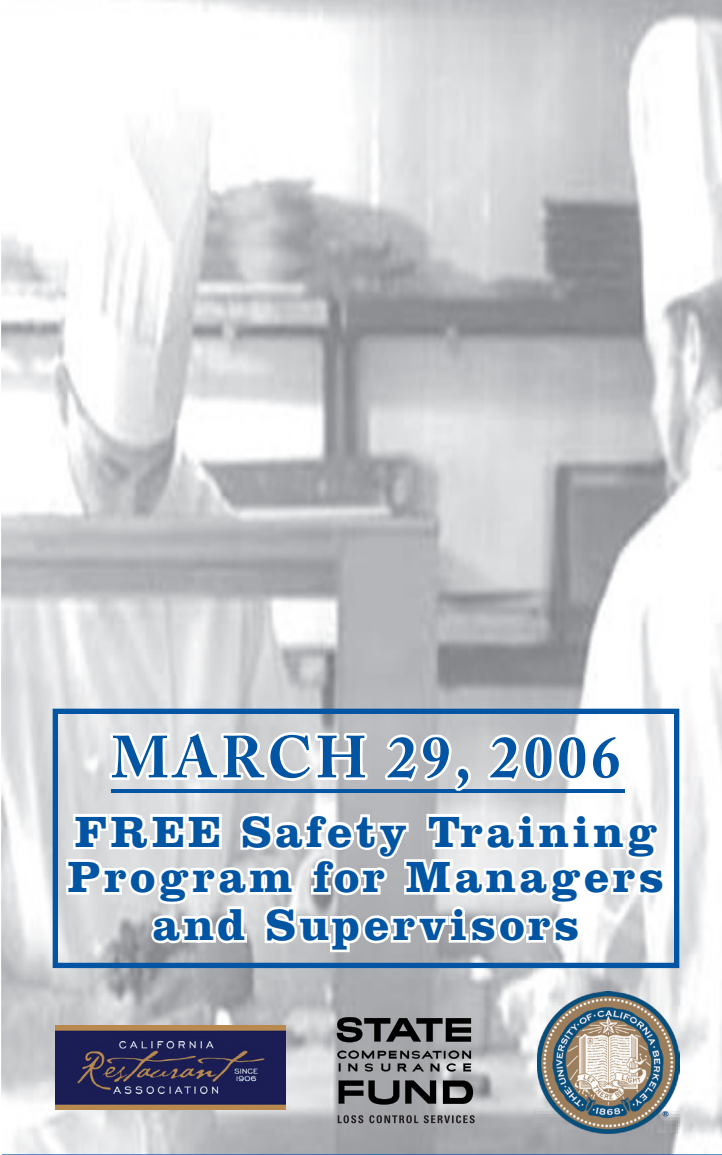


# RESTAURANT SUPERVISOR SAFETY TRAINING PROGRAM



**MARCH 29, 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: Joe Kay, Loss Control Technician  
P.O. Box 5189  
Fresno, CA 93755-5189

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

## DATE & LOCATION:

Wednesday, March 29, 2006  
2:00 p.m. - 4:00 p.m.

*Refreshments will be served*

State Compensation Ins. Fund  
Fresno District Office  
10 River Park Place East  
Fresno, CA 93720

## 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 22, 2006.**

### To register by mail:

1. Complete the registration form
2. Mail Registration Form to:  
State Compensation Insurance Fund  
Attn: Joe Kay, Loss Control Technician  
P.O. Box 5189  
Fresno, CA 93755-5189

### To register by fax or phone:

1. Fax completed Registration Form to (559) 433-2620,  
**or**
2. Call Joe Kay at (559) 433-2688. Leave a message  
with your name, phone number, and the number of  
people attending from your organization.



## 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

### **DATE & LOCATION:**

**Wednesday, March 29, 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  
Fresno District Office  
10 River Park Place East  
Fresno, CA 93720**

## 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 employees 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

**Diane Bush, M.P.H.**



Diane Bush, M.P.H., coordinates the Restaurant Supervisor Safety Training Program at U.C. Berkeley's Labor Occupational Health Program (LOHP), a public service branch of the University's Center for Occupational and Environmental Health (COEH). LOHP provides training, technical assistance and educational materials on health and safety to workers, labor unions, employers, schools and others. Ms. Bush has twenty years' experience as an occupational and environmental health educator, including extensive experience in curriculum development and as a trainer. She helped develop the Restaurant Supervisor Safety Training materials, and has used them to train both employers and employees.

## 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).

### **General Directions**

**FROM THE NORTH:** Take Herndon Avenue off-ramp from Freeway 99 and go east onto Herndon to Freeway 41. Take Freeway 41 north to Friant Road off-ramp. Proceed Northeast to Fresno Street, then turn left on Fresno Street to River Park Place East. Turn right (east); the office is located on the north corner of Audubon Drive and River Park Place East.

**FROM THE SOUTH:** Leave Freeway 99 onto Freeway 41 and proceed north to Friant Road off-ramp. Proceed Northeast to Fresno Street, then turn left on Fresno Street to River Park Place East. Turn right (east); the office is located on the north corner of Audubon Drive and River Park Place East.

**FROM FRESNO AIR TERMINAL:** From airport terminal exit, turn left (south) on Clinton Way to McKinley Avenue. Turn right (west) on McKinley and proceed to Freeway 41. Take Freeway 41 north to Friant Road off-ramp. Proceed Northeast to Fresno Street, then turn left on Fresno Street to River Park Place East. Turn right (east); the office is located on the north corner of Audubon Drive and River Park Place East.

