**WEEK 7**

**Control Hazard and Risks**

**List of unexpected kitchen hazards (and some suggestions about how to prevent them).**

1. Rinsing Raw Meat and Poultry.
2. A Greasy Range Hood and Filter.
3. Radon Gas.
4. No Fire Extinguisher.
5. Dirty Sponges.
6. Carbon Monoxide (CO). CO is another invisible, odorless gas that could be hanging around in your kitchen.
7. Mold.
8. Overloaded Circuits.
9. Bad Storage Habits in the Refrigerator.
10. Leaving High Heat Unattended.
11. Stove and Oven Hazards
12. Garbage Disposals
13. Small Appliances
14. Kitchen Tools
15. Knives
16. Household Chemicals

**Be Aware of Kitchen Hazards**

It's a good idea to periodically review how your kitchen is set up so you can make sure that everything is positioned and secured in a safe manner. It's also important to keep a fully-charged fire extinguisher and first aid kit handy in the event of a worst case scenario. When you are aware of the most common kitchen hazards, it's possible to take steps to prevent unnecessary injuries and accidents from occurring

**Evaluation:**

**I.** Direction: Enumerate at least five (5) ways on how to control hazards and risks in the kitchen.

1.

2.

3.

4.

5.

**II.** Directions:Identify work hazards that can lead to injuries in the school kitchen and adjacent areas. List consequences of work hazards of not taking action. Provide solutions to work hazards identified. Use this template for clear presentation of your output.

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| **Hazards** | **Consequences** | **Solutions** |
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