**Riesgos laborales**

| Occupational hazards | Risk factors | Precautionary measures |
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| DATA DISPLAY SCREENS | Touch screens in the cafetery. | Train workers for the correct use of VDU, establish frequencies and duration of work times, taking into account the intensity and attention required for the tasks. |
| FALLS TO THE SAME LEVEL | Dirty, slippery, uneven or open floors,  lack of lighting, spilled drinks, obstacles in passageways.  Kitchens, stairs and dining areas are the most suitable places. | Install easy-to-clean non-slip floors. Free transit areas and emergency exits from obstacles.  Illuminate properly.  Use suitable footwear.  Carry out good floor maintenance, quickly clean up spilled fat and/or drinks.  Mark wet floors. |
| ELECTRICAL CONTACTS | Faulty electrical installations, damaged machinery or tools. | Keep cables, plugs, and electrical appliances in good condition.  Keep cables and connections away from work areas.  Do not use the devices with wet hands.  Avoid the use of thieves that overload plugs, unplug appliances during work breaks or at the end of use.  Train the workers who will use them. |
| CUTS AND AMPUTATIONS | Use of mincers.  Cutters, knives, axes, blenders, cans, glass, etc...  Different sharp and sharp remains in the garbage bags. | Only designated and trained people should use this machinery.  Protect the sharp parts with their guards.  Buy machines and utensils that have the CE marking...  Keep knives sharp, clean and tidy and properly sheathed.  Use the appropriate epis for each operation. |
| BURNS | Direct contact with hot surfaces, objects, liquids or gases.  Ovens, fryers, stoves, hot tables, oven and microwave tableware, dishwasher steam. | Install safe machines and utensils with the CE marking.  Do not fill containers to the brim. Change the oil in the fryer when cold, clean work surfaces of grease.  Wear suitable clothing and footwear.  Orient the handles of the containers inwards.  Clean machines according to manufacturer's instructions. |
| FIRES | Presence of solid flammable materials (rags, cardboard, paper...) | Store combustible and flammable products isolated and away from work areas.  Do not smoke in the work areas, check the tightness and carry out maintenance on the gas pipes.  Provide the workplace with fire detection systems.  Training and information for all workers and drills. Keep emergency exits free and well marked. |
| STORAGE, HANDLING AND TRANSPORTATION | Poor location and organization of warehouses that can cause merchandise collapses, blows, cuts, fires, etc... | Store the merchandise well balanced, without letting the objects protrude from the shelves, with good anchoring of these.  Order and cleanliness in the warehouses and in the accesses to them.  The transport of materials must be done with the appropriate equipment. |
| ILLUMINATION | Poor lighting that hinders the development of the task, decreases visual acuity and perception and causes discomfort such as fatigue, headache, etc... | Adequate levels of lighting according to the needs and the type of work.  Correct lighting that allows distinguishing shapes, or objects that may pose a risk (eg merchandise that hinders passageways) |