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### June 2009 Newsletter

## Kitchen Safety

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In our most recent newsletter, we addressed the steps a church should take to prevent food borne illness. In this issue, we cover potential kitchen hazards which can lead to injury or a fire. These are a few steps an organization should take to prevent potential losses:

- If the church has any commercial-grade cooking equipment, verify the fire protection measures meet fire code.
- The fire prevention equipment should be professionally serviced and maintained on an ongoing and regular basis.
- Individuals participating in the food preparation should be adequately trained and experienced.
- Knives and other potentially dangerous utensils should be properly stored when not in use.
- Floors should be regularly cleaned and kept clear of debris. Proper signage needs to be used when the floor is wet.
- Fire extinguishers and smoke/fire alarms should be checked on a regular basis.

With these basis steps, an organization can help prevent kitchen injuries or property damage from fire.

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