Chapter 3 Supplemental Notes Questions

1. What is the significance of Poster 3165? (159)
2. What is the Hazard Communication Standard? (160)
3. How can you put out a small grease fire without using a fire extinguisher? (176)
4. What is appropriate footwear for a kitchen employee? Why? (165)
5. Describe the proper way to use a ladder. (189)
6. What is the proper width of the aisles in a dining room or kitchen? (186)
7. When you carry something dangerous through a kitchen (large pot of hot soup), how do you let people know you are coming?
8. When does a restaurant have to report an accident or injury on the job to OSHA? (159)
9. What is the procedure for protecting the public and cleaning up a spill in an area where customers walk in a restaurant? (186)
10. What is the area where the highest number of slips and falls occur in restaurants? 186)
11. How often do hoods and ducts need to be cleaned professionally to reduce the risk of fire? (196)
12. What must you do with food that had been near a glass breakage incident? (193)
13. What are the rules about locking doors, so that people can escape if there is a fire? (170)
14. What does the word carcinogen mean?
15. What is the danger in the foil wrap and plastic wrap box? Why? (193)