

RISKS IN THE WORKPLACE Commercial Kitchen Hazards



What First Aid Kits do you need in your workplace?

Does your workplace expose you to...

- Spilled Hazardous Fluids
- Uneven Surfaces
- Sharp Objects
- Broken Glass and ceramics

Is your workplace a small sized kitchen, catering company, food preparation plant?



EC051

You'll need a Small Workplace Kit

LOW RISK: 1 kit for less than 25 employees
HIGH RISK: 1 kit for less than 5 employees

Is your workplace a medium sized kitchen, catering company, food preparation plant?



EC052

You'll need a Medium Workplace Kit

LOW RISK: 1 kit per 25-100 employees
HIGH RISK: 1 kit per 5-25 employees

Is your workplace a large sized kitchen, catering company, food preparation plant?



EC061

You'll need a Large Workplace Kit

LOW RISK: 1 kit per 100 employees
HIGH RISK: 1 kit per 25 employees

Does your workplace expose you to...

- Steam• Hot Surfaces
- Hot Cooking utensils; pots and pans, ranges, cookers, hobs

You need a Burns First Aid Kit



E9897

Does your workplace expose you to...

- Spilled Hazardous Fluids
- Chemical Spills
- Raw Uncooked Meats

You need an Eyewash First Aid Kit



E3006

Does your workplace expose you to...

- Airborne Particles
- Hazardous Chemicals
- Oil Splashes

You need a Biohazard First Aid Kit



E3614