

Dining Services – Personal Protective Equipment Requirements

PPE to be worn at all times:

Job/Tasks	Potential Exposures	Personal Protective Equipment
General dining services work	For protection from: <ul style="list-style-type: none"> • Soiling of personal clothing • Slippery/wet surfaces , impacts (feet) • Incidental skin burns and cuts 	<ul style="list-style-type: none"> • Approved work uniform • Closed-toe, solid top, slip resistant shoes • Long pants or clothing that covers the body to the ankles

Additional PPE requirement when:

Job/Tasks	Potential Exposures	Personal Protective Equipment
Heavy materials handling, e.g.: <ul style="list-style-type: none"> -Stock work -Lift gate truck work -Powered pallet jack use -Catering delivery 	<ul style="list-style-type: none"> • Impacts, crushing (feet) • Materials that could scrape, bruise, or cut (hands) 	<ul style="list-style-type: none"> • Safety shoes – slip resistant, toe/shank protected • Work gloves – abrasion/cut resistant
Cooking	<ul style="list-style-type: none"> • Hot utensils, pots/pans, hot splashes (hands, forearms) 	<ul style="list-style-type: none"> • Insulated mitts, pot holders
Serving food	<ul style="list-style-type: none"> • Food contact (hands, hair) 	<ul style="list-style-type: none"> • Disposable exam gloves • Hair and/or beard net
Pot washing	<ul style="list-style-type: none"> • Hot water and detergent contact (hands, body) • Wet flooring, slips (feet) 	<ul style="list-style-type: none"> • Utility gloves • Rubber apron • Boots (optional)
Cutting food with sharp knives	<ul style="list-style-type: none"> • Cuts (hands) 	<ul style="list-style-type: none"> • Cut-resistant gloves
Cleaning meat slicers and other sharp edged tools requiring direct blade contact	<ul style="list-style-type: none"> • Cuts (hands) 	<ul style="list-style-type: none"> • Cut-resistant gloves
Handling hot materials, e.g, in <ul style="list-style-type: none"> -ovens -broilers -fryers 	Burns (hands, forearms)	<ul style="list-style-type: none"> • Heat-resistant gauntlet style gloves

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Minor chemical work, e.g., <i>-Adding tablets to dishwashers</i> <i>-Wiping down regular surfaces</i> <i>-Glass cleaning</i>	<ul style="list-style-type: none"> • Minor chemical contamination (eyes, face, hands, body) 	<ul style="list-style-type: none"> • Safety glasses • Disposable exam gloves
Larger chemical volume / higher splash potential work, e.g., <i>-Dispensing concentrated disinfectants or cleansers for local use</i> <i>Spraying sanitizers, especially on vertical and overhead surfaces</i> <i>-Dissolving solid chemical tablets in water to create working solutions</i> <i>-Washing kitchen floors</i>	<ul style="list-style-type: none"> • Chemical contamination (eyes, face, hands, body) 	<ul style="list-style-type: none"> • Safety glasses (goggles for higher splash work) • Utility gloves • Rubber apron as necessary
Spraying or handling concentrated corrosive chemicals, e.g., <i>- Lime-a-Way</i> <i>-Greasestrip Plus,</i> <i>-Concentrated Pinnacle Tile Cleaner</i>	<ul style="list-style-type: none"> • Chemical contamination (eyes, face, hands, body) 	<ul style="list-style-type: none"> • Goggles or safety glasses and faceshield • Utility grade gloves • Rubber apron • Rubber or neoprene boots for large-scale work