

## 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"> <li>• Soiling of personal clothing</li> <li>• Slippery/wet surfaces , impacts (feet)</li> <li>• Incidental skin burns and cuts</li> </ul>	<ul style="list-style-type: none"> <li>• Approved work uniform</li> <li>• Closed-toe, solid top, slip resistant shoes</li> <li>• Long pants or clothing that covers the body to the ankles</li> </ul>

### Additional PPE requirement when:

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

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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"> <li>• Minor chemical contamination (eyes, face, hands, body)</li> </ul>	<ul style="list-style-type: none"> <li>• Safety glasses</li> <li>• Disposable exam gloves</li> </ul>
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"> <li>• Chemical contamination (eyes, face, hands, body)</li> </ul>	<ul style="list-style-type: none"> <li>• Safety glasses (goggles for higher splash work)</li> <li>• Utility gloves</li> <li>• Rubber apron as necessary</li> </ul>
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"> <li>• Chemical contamination (eyes, face, hands, body)</li> </ul>	<ul style="list-style-type: none"> <li>• Goggles or safety glasses and faceshield</li> <li>• Utility grade gloves</li> <li>• Rubber apron</li> <li>• Rubber or neoprene boots for large-scale work</li> </ul>