



Safety Guidelines

Imagine all the areas of the Restaurant – kitchen, dish, prep rooms, dining room, cash, host, and expo as your “sales floor”. It is where you make your money by creating Raving Hideaway Fans. To execute this, you must make sure that it is a Constantly Clean & Safe environment. If our guests walk in to an unorganized, trash filled, dirty restaurant with un-bussed tables and dirty restrooms they may turn around and leave. If they stay, they will end up being less than satisfied and they won’t come back so you will lose money in the future too. It is a crucial part of our jobs to ensure that our restaurants are constantly spotless and safe. Always Be Cleaning.

- WASH YOUR HANDS, WASH YOUR HANDS, WASH YOUR HANDS!! Hand washing should be an important part of your shift. Proper hand washing is a skill that each and every Hideaway team member must learn and execute often. It is important to understand that Hideaway can be an extremely busy place and there is an understandable sense of urgency, however good hand washing should never be sacrificed for speed. Wash for at least 20 seconds.
- Use wet floor signs and clean spills quickly – trips and slip hazards are one of the biggest dangers. Keep all areas as dry as possible.
 - First - monitor the spot, don’t leave spill unattended until a sign is available.
 - Next, have someone retrieve a wet floor sign ASAP.
 - Finally – quickly clean up spill.
- Do not block aisles or other high traffic areas - a number of these are fire escape routes and cannot legally be blocked by things like chairs and highchairs.
- Be aware of busy corners and fast-moving areas.
- Be aware of sharp utensils, always announce “sharp knife” to everyone around you if carrying a knife. Always hold blade downward. Be aware of sharp utensils in the dish area and possibly in the flatware collection tub, or dishroom sink. Always store dirty knives behind the hand-held sprayer in plain sight.
- Never try and catch a falling knife!
- Make sure the water from the handheld dish sink sprayer is not extremely hot. You should set the sprayer where there is equal hot/cold setting. This method will help prevent scalding.
- Keep your hands away from the garbage disposal when running it!
- If there is a problem with the dish machine, notify the manager in charge; do not attempt to repair it yourself. Never open the door when the machine is running! Always turn off power to the machine before opening the door.

- Only dispose/store grease in appropriate containers. Never pour hot grease into a plastic bucket.
- Be observant, always be on the lookout for anything potentially hazardous and alert management immediately.
- Keep hair restrained at all times.
- BOH employees, no jewelry on hands or wrists.
- Alert guests to hot plates and pans when delivering food. Never serve food over a child's head or place a hot plate directly in front of a child.
- Be aware of the location of the **fire extinguisher!** Know the difference between the 2 different extinguishers. We have one for grease fires (normally silver) & one for the common fire (normally red).
- **Use Common Sense**, if you do not know the proper procedure, ask somebody
- In case of injury, notify a manager immediately. If life threatening injury, **CALL 911**. If necessary, go to your minor emergency center, or after regular business hours (8am – 5pm), if those are not available go to the nearest hospital emergency room.