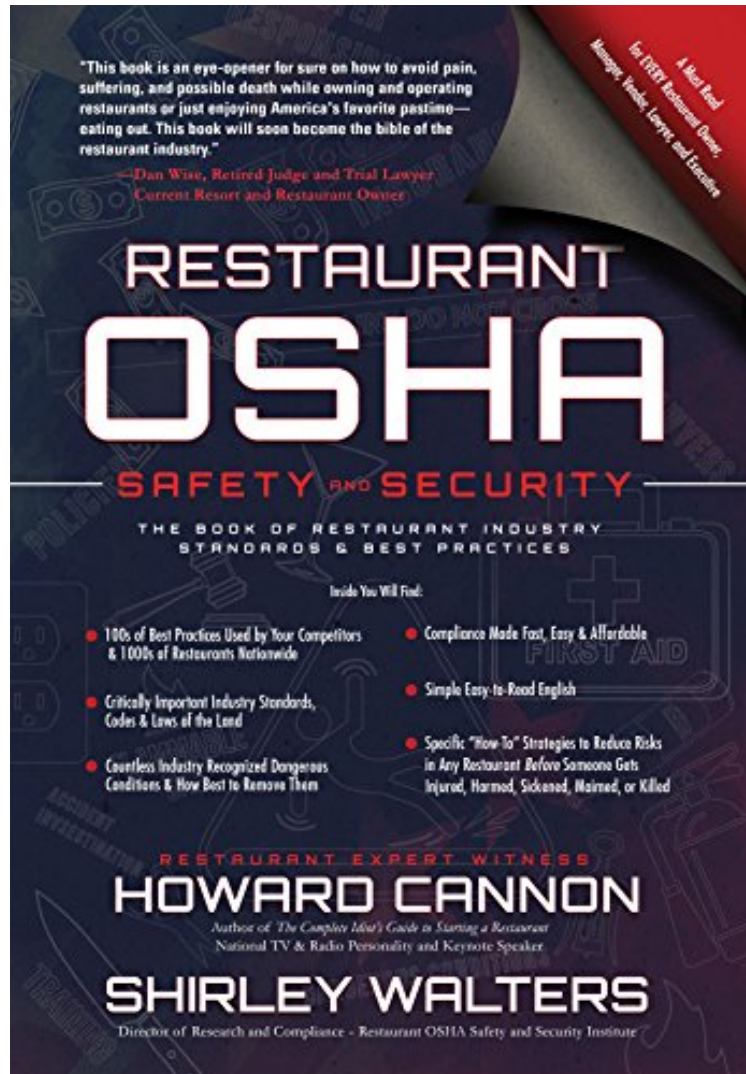


Restaurant OSHA Safety and Security: The Book of Restaurant Industry Standards Best Practices

Howard Cannon, Shirley Walters

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Howard Cannon, Shirley Walters : Restaurant OSHA Safety and Security: The Book of Restaurant Industry Standards Best Practices before purchasing it in order to gauge whether or not it would be worth my time, and all praised Restaurant OSHA Safety and Security: The Book of Restaurant Industry Standards Best Practices:

0 of 0 people found the following review helpful. A Restaurant Management Must Have! By T C Drinkard Restaurant owners should make sure their management is educated with this book! The material is detailed with ease to follow.

No one heads to work at the restaurant down the street expecting to get maimed by a piece of kitchen equipment. No one takes family and friends out for dinner planning to spend the night in the emergency room waiting to hear whether

the surgeon can reattach their child's fingers. And, no one goes to any restaurant expecting to Eat Lunch and Die! And no restaurant employee goes into work expecting to lose life or limb. Unfortunately, these things happen every day; many times a day; in restaurants of all types and sizes across America. In fact, every year, thousands of employees and customers die in restaurants; millions more are being injured, harmed, sickened, or maimed. Before this calendar year is out, thousands will be dead, tens of thousands injured, and more than 90,000 people a day will become sickened from ingesting restaurant foods and beverages. The majority of these incidents could have been prevented with Restaurant OSHA Safety and Security and restaurant industry standards in place. Compiled from more than 1,000 hours of research and statistical analysis, Restaurant OSHA Safety and Security was written to help provide restaurant owners, managers, executives, employers, employees, and vendors what they need to know about OSHA and industry standards and best practices in simple language, so they can concentrate on being successful and making money. The authors of this book operate Restaurant Expert Witness; America's most visible and prolific testifying and consulting forensic expert witness firm. They provide unbiased opinions pertaining to restaurant and bar industry lawsuits, insurance claims, litigation, and pre-litigation matters. They wrote this book to bring awareness to dangerous conditions that exist in America's restaurants and to provide easy-to-implement solutions that will help protect us all. Inside this book you will discover: Why OSHA is applicable to all restaurant incidents. Who must comply and why. The Scientific formula for risk. What makes restaurants so unique to OSHA. The steps for creating a culture of safety. How to recognize dangerous conditions. Compiled from 1000 plus hours of research and 100's of industry standards this book was created to make restaurant premises, restaurant employees and restaurant customers more safe. Restaurant OSHA Safety and Security - The Book of Restaurant Industry Standards Best Practices was written to help restaurant owners, restaurant managers, restaurant executives, restaurant employers and employees, restaurant vendors, and restaurant industry lawyers and insurance companies with what they must know in order to comply with OSHA and in order to provide a safe and secure premises for the restaurant industry employees and the restaurant industry customers across the United States and all US territories. It is written in plain, easy-to-understand, English so that the reader can efficiently and effectively read and digest the information and put it to use in any restaurant anywhere across the country. Restaurant OSHA Safety and Security - The Book of Restaurant Industry Standards Best Practices: Helping make safer restaurants and safer restaurant employees across America. For more information go to RestaurantOSHA.com