

Students Working in the Kitchen

Guidelines CSDSIP Members Should Keep in Mind

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During school visits and surveys CSDSIP regularly observes students working in kitchens. Students can and have been injured in the kitchen with injuries that have included burns and cuts.

CSDSIP recommends that Members avoid using students as free labor in kitchens due to the increased liability exposure. If the kitchen assignment serves as part of the student's curriculum than clear educational benefits should be identified and documented.

If Members choose to allow students to work in or around kitchens, ensure they are appropriately trained and outfitted and keep the following guidelines in mind:



- Tailor cafeteria and kitchen assignments to fit the age and capabilities of students
 - Students under 18 years of age are not allowed to operate meat slicers or powered bakery equipment such as a Hobart mixer.
 - Do not allow students to move heavy objects such as cafeteria tables.
 - Elementary students should be assigned very limited tasks.
- Ensure students who work in the kitchen are trained in their duties by a knowledgeable adult
 - The following safety training should be covered:
 - Handling of hot and cold foods
 - Slip & fall prevention
 - Burn Avoidance
 - Knife safety
 - Fire safety
 - Applicable health requirements
 - Special equipment use
 - Proper lifting techniques. Be sure to address lifting unusually shaped and heavy items as well as hot & cold items.
 - Action to take if a student notices spills or other hazards
 - Be sure to **document all training**
- Make sure that students working in the kitchen are wearing the proper clothing such as long pants, closed-toed shoes, slip resistant shoes, rubber gloves, hair nets and other protective clothing that may be needed.
- Consent forms should be signed by the parent for students to work in school kitchens. The consent form should describe the activities and hazards associated with the work.
- Consider having students show proof of health insurance before beginning work. Please check with your worker's compensation carrier to see if you have an exposure here.

We all understand how important it is to protect students, however it is easy to overlook serious potential hazards in school kitchens. Taking proper precautions such as age-appropriate assignments, training, outfitting can help keep your community safe.