

6001a

Employee Safety Orientation

(Restaurant) (English or Spanish) (13 Minutes)

Meets OSHA requirements. Excellent for new and experienced employees. Trains employees in exposure to "general hazards." Includes basic safety, machinery, electrical safety, back injury prevention, slips and falls, cuts, burns, and employee safety responsibility.

DVD: \$134.95

VHS: \$99.95

6002a

Kitchen Safety

(Restaurant) (English or Spanish) (13 Minutes)

A "must see" for employees working with knives, cooking utensils, a slicer, cutters, and other kitchen equipment. Demonstrates proper use and safety procedures of kitchen equipment, as well as accident prevention.

DVD: \$134.95

VHS: \$99.95

Call us Toll Free!
(888) 443 – 1600

6003a

Restaurant Sanitation & Personal Hygiene

(Restaurant) (English or Spanish) (13 Minutes)

Emphasizes personal hygiene, cleanliness, pest rodent, and bacteria control, and food temperature requirements. Covers general restaurant health and cleanliness procedures, food storage, FIFO, and food sanitation practices.

DVD: \$134.95

VHS: \$99.95

6004a

Unsafe Acts & Human Behavior

(Restaurant) (English or Spanish) (13 Minutes)

Ninety percent of all restaurant accidents are the result of unsafe behavior by employees. Program explains unsafe acts and how to eliminate them. Geared for both management and employees.

DVD: \$134.95

VHS: \$99.95

Check out our no hassle preview policy at
<http://oshasafetyvideos.com/information/preview.htm>

6005a

**Restaurant Hazard Communications
(Right to Know)**

(Restaurant) (English or Spanish) (13 Minutes)

Meets OSHA/EPA standards for hazard communications. Deals with hazardous materials in the restaurant environment, chemical labels, and material safety data sheets.

DVD: \$134.95

VHS: \$99.95

6006a

**Bus Person, Dishwasher and Janitor
Safety**

(Restaurant) (English or Spanish) (14 Minutes)

Designed specifically for the subject workers. Includes cuts, burns, slips/falls, lifting safely, and procedures to reduce accidents and injuries.

DVD: \$134.95

VHS: \$99.95

6007a

Robbery & Employee Theft

(Restaurant) (English or Spanish) (13 Minutes)

Deals with restaurant security procedures, robbery prevention, how to handle a robbery, and facts about employee theft. Also covers employee theft deterrents, preventive measures, and straightforward talk about employee theft in restaurants.

DVD: \$134.95

VHS: \$99.95

6008a

Restaurant Accident Investigation

(Restaurant) (English or Spanish) (11 Minutes)

Program for supervisors and managers. This video explains accident investigations, what to look for in an investigation, witness statements, and fact-finding process.

DVD: \$134.95

VHS: \$99.95

6009a

Customer Accidents & Liability

(Restaurant) (English or Spanish) (11 Minutes)

Designed for supervisors and managers to help reduce liability. Includes exposure due to slips/falls, food illnesses, foreign material in food, third-party liability investigation and reporting, and more. Trains supervisors and managers in handling customer claims/procedures. Can be viewed by all employees who provide customer service.

DVD: \$134.95

VHS: \$99.95

6010a

Back Injury Prevention

(Restaurant) (English or Spanish) (10 Minutes)

Two of the major causes of employee injuries are discussed to provide knowledge and training in prevention. Excellent program for management and employees. Food service - Restaurants/Cafeterias

DVD: \$134.95 VHS: \$99.95

6011a

Sanitation & Hygiene

(Restaurant) (English or Spanish) (10 Minutes)

This program is an excellent course for training new or experienced food handlers in proper sanitation and hygiene procedures. Video covers bacteria, micro-organisms, proper food temperatures, handling raw foods, cross contamination, food storage, chemicals, cleaning/sanitizing procedures, acidity reactions with metal cans, insect/rodent control and personal hygiene. Great graphics and animations to stress important topics.

DVD: \$134.95 VHS: \$99.95

6012a

Bloodborne Pathogens (Restaurants)

(Restaurant) (English or Spanish) (14 Minutes)

This video is designed as an information/training video for employees who normally are not exposed to blood or body fluids. This training program shows how to deal with a situation in which a bloodborne pathogen could spread from one person to another.

DVD: \$134.95 VHS: \$99.95

6013a

Knife Safety

(Restaurant) (English) (10 Minutes)

For anyone using knives on the job, this film describes proper personal protective equipment, how to" information on storing, cleaning, and handling knives

DVD: \$134.95 VHS: \$99.95

6014a

Foodborne Illness in Restaurants

(Restaurant) (English) (10 Minutes)

This video stresses the importance of storing food at the proper temperature to prevent growth of bacteria. This program also discusses the importance of preparing food properly and washing your hands before working with food.

DVD: \$160.00 VHS: \$125.00

6015a

Hand Washing for Cafeterias

(Restaurant) (English) (13 Minutes)

This video illustrates the importance of properly washing your hands before, during and after, working with food. This video demonstrates how bacteria can grow on food because of improper hand washing techniques.

DVD: \$160.00 VHS: \$125.00

6016a

Dishwasher Safety

(Restaurant) (English) (10 Minutes)

This video training program discusses the importance of safety around an industrial dishwasher. This video talks about some of the safety hazards such as slips and falls, spill clean up, chemical safety, machinery safety, and sanitation.

DVD: \$160.00 VHS: \$125.00

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