

A yellow diamond-shaped sign with a black border, containing text in bold black font. The text is centered and reads: "LBB", "SAFETY", "MEETING", "AUGUST 2023", and "(8/17/23)".

LBB

SAFETY

MEETING

AUGUST 2023

(8/17/23)

PERSONAL PROTECTIVE EQUIPMENT (PPE)



Clean uniform



Disposable gloves



Full apron



Proper shoes

Uniform

- **LBB Shirt**
 - Employee Identification
 - Hygiene
- **Apron**
 - Employee Identification
 - Acts as a protective barrier - protect you from any hot liquids/spills
 - Tucks in all loose clothing and clothes are firmly secured to our body
 - Reduces incidents of clothes catching fire
 - Keeps your uniform clean
- **Closed Toe Shoes**
 - Decreases the chance of dropping an sharp object directly on your feet or spilling hot liquid on your skin
- **Hats and Hair Restraints**
 - Reduce hair and sweat from contaminating food



Disposable Gloves

- Using disposable gloves are used as an addition, not a substitution, for proper hand washing
- Must properly wash hands before putting gloves on
- Gloves are meant to protect bare hand contact with food that will be served to consumers
- Reduce spread of disease causing organisms when used appropriately
- Change after handling raw meat or poultry and before handling ready-to-eat food.



Disposable Gloves

- Can be used to protect hands from burning when cutting spicy foods and keep acidic juices out of cuts
- Good protection against chemicals and harsh environments
- Longer gloves are worn, the more likely their effectiveness as a barrier will deteriorate
- Ideally replace gloves every hours at minimum to guard against possible unseen punctures
- Always change gloves if gloves are ripped, torn, contaminated, or if you are changing to a different food task

Cut Gloves

- Use while handling a mandoline cutter
- Always use when cutting any food products



Oven Mitts

- Ease the task of handling popping hot cookware and utensils
- Provides safety from accidental burns





Accident Investigations


No incidents since last safety meeting!



**Any safety, health
or hazard issues
at any of your
locations?**




Have a Safety Concern?



LITTLE BIG BURGER

REPORT CONCERNS

HOW CAN WE IMPROVE SAFETY?



See something. Say something. All LBB employees have a voice. Please [click here](#) to report any safety concerns or ways to improve safety in the workplace.

Incident Reporting:

- Form can be filled out online at WeAreLBB.com
- Who can submit a form → ANYONE
- Possible examples of when it should be completed:
 - First Aid of any kind is administered (even the smallest injuries should be documented)
 - Injury of a guest or employee on the property
 - Someone being ejected from the property or if they make a threat
 - Possible crime has been committed (ex. theft or harassment)
 - Property damage (company-owned or property owned by guest, vendor, or employee)



Safety Committee Meeting Notes



After each monthly safety committee meeting, members should complete this brief form to record meeting notes and to report any safety concerns that require corrective action.