

A yellow diamond-shaped sign with a black border, containing the text 'LBB SAFETY MEETING JULY 2023'.

LBB

SAFETY

MEETING

JULY 2023

KITCHEN HOOD FILTERS



What is a Hood Filter?

Hood filters are installed over grills/stoves and are designed to capture and remove smoke grease, and debris to prevent them from getting into the ventilation system.

Without hood filters, grease, particulate matter in smoke and other types of debris would build up in the air ducts.

Why do we clean Hood Filters?

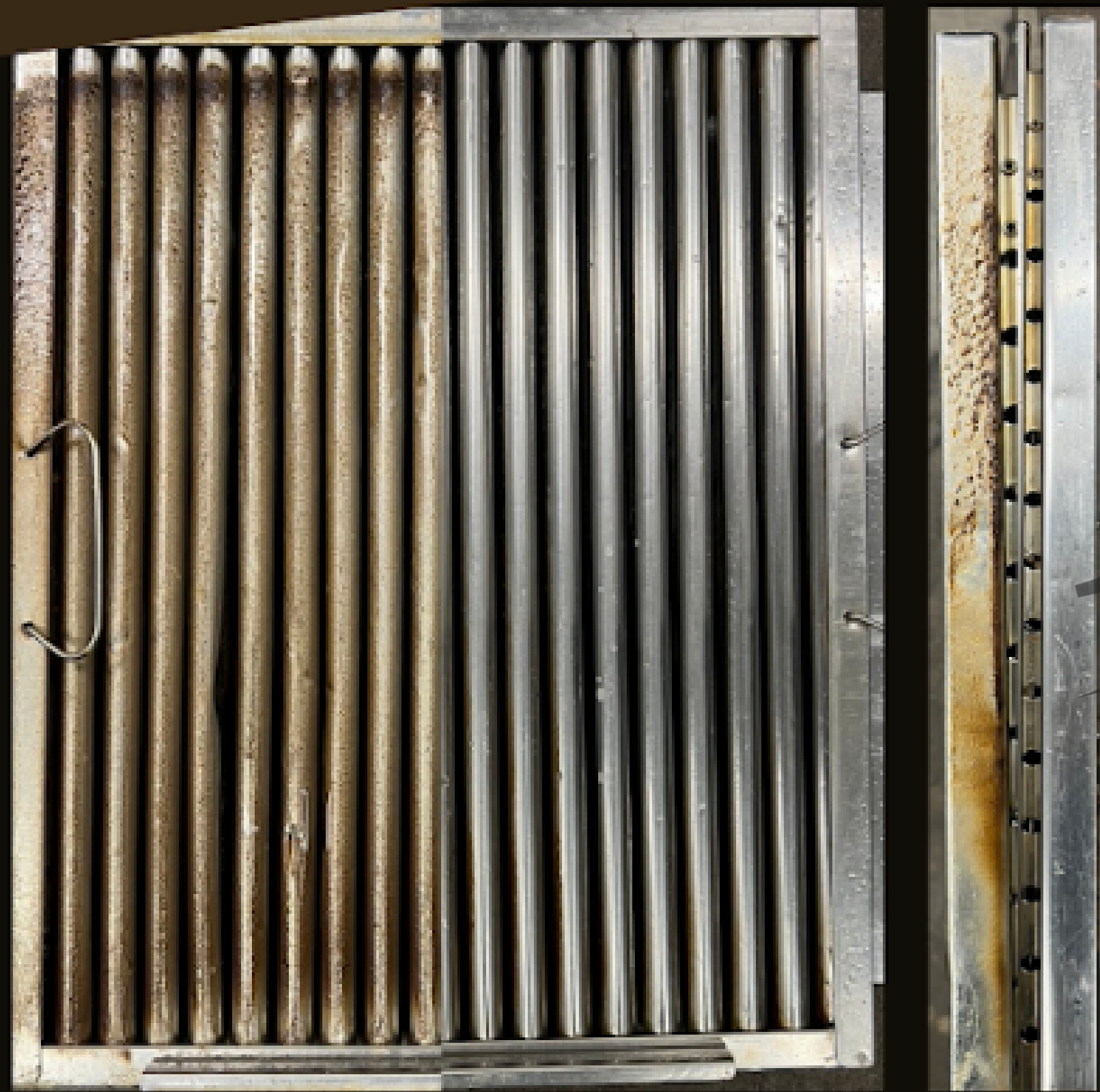
- Build up in the air ducts from grease, particulate matter in smoke and debris, can become a fire hazard.
- They are considered to be among the first lines of defense when it comes to preventing grease duct fires.
- Dirty hoods can cause the kitchen to have extremely smoky air and excessive heat and can strain the exhaust system leading to dangerously poor air quality.



How to Clean Hood Filters

1. Make sure the grill and the fryers have not been turned on
2. Remove 1st set of hood filters and immediately replace with the 2nd set of hood filters
3. Spray degreaser onto the filters
4. Use a non-abrasive sponge/scouring pad with degreaser or hot soapy water to remove the grease and grime.
 - a. NEVER use steel wool as the abrasions will cause corrosion and build up of grease
5. Let the filters dry perpendicular to the ground

DIRTY VS CLEAN VENTS



**DON'T FORGET:
FRONT,
SIDE,
AND BACK**



Accident Investigations

Tuesday (7/11) at University of Oregon -- Burned Arm

- **Cause:** Hot steam from cleaning grill
- **How could this be prevented?** Wait for steam to reduce
- **Recommendations:** When cleaning the grill, wait until all liquid products that are put on the grill aren't steaming to reduce chances of burns.



**Any safety, health
or hazard issues?**




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.