



EQUIPMENT SAFETY FOR FOOD WORKERS



GAS OVERVIEW

Safety Precautions

Gas leaks can cause explosions and expose you to *carbon monoxide*.*

NOTES:

When you see a large, yellow, flickering flame, or smell rotten eggs or sulfur, these may be signs that there is a problem with the equipment.

Immediately tell your supervisor and leave the building!

- Do not turn any electrical switches or equipment on or off.
- Do not use your phone.
- Do not light any matches or smoke.

These could set off an explosion.

Do not return to the building until a trained authority tells you that the building is safe.

YOUR SUPERVISOR SHOULD DO THE FOLLOWING

1. If there is a gas leak:
 - Clear the building; leave doors and windows open.
 - Call 911 from a cell phone outside the building or a phone in another building.
 - Turn the gas supply off at the meter.
2. To prevent gas leaks or exposure to carbon monoxide:
 - Make sure all gas equipment is installed and vented correctly.
 - Have all gas equipment (flues, pipes, connections and safety devices) maintained and checked regularly by a trained professional.

(continued)

GAS OVERVIEW (continued)

YOU SHOULD

- Never hang anything from gas pipes; this could loosen the fittings or cause damage to the pipes.
- Always follow *lockout/tagout** procedures for your facility.

NOTES:

DEFINITIONS:

- * **Carbon Monoxide** – Carbon monoxide is very toxic gas. It is colorless, odorless, tasteless, flammable. It is formed from incomplete burning of carbon, from products such as gasoline.
- * **Lockout/Tagout** – The standard that covers the servicing and maintenance of machines and equipment in which the unexpected energization or start up of the machine or equipment, or release of stored energy could cause injury to employees.

For more food and equipment safety information visit www.mafoodsafetyeducation.info

The Equipment Safety fact sheets are general guidelines. Final procedures for safe equipment operation and cleaning should follow the manufacturer's specifications. Check the manufacturer's manual at your site or ask your supervisor for specific equipment details.



FOOD EQUIPMENT AND SAFETY TRAINING (FEAST)

Review Questions: GAS OVERVIEW

Circle the best answer for safely operating gas equipment.

1. Carbon monoxide is _____.
 - a. A liquid used for frying vegetables.
 - b. A colorless and odorless gas that is dangerous.
 - c. A cleaning product.
 - d. Easily detectable.

2. When operating gas equipment, tell your supervisor when you
 - a. See a large and yellow flame.
 - b. Smell rotten eggs or sulfur.
 - c. See anything hanging from a gas pipe.
 - d. All of the above.

3. Before you put together, clean, or take apart any gas equipment, first
 - a. Tell your supervisor what you are doing.
 - b. Turn gas off at the meter.
 - c. Put on special safety gloves.
 - d. Follow lockout/tagout procedures.