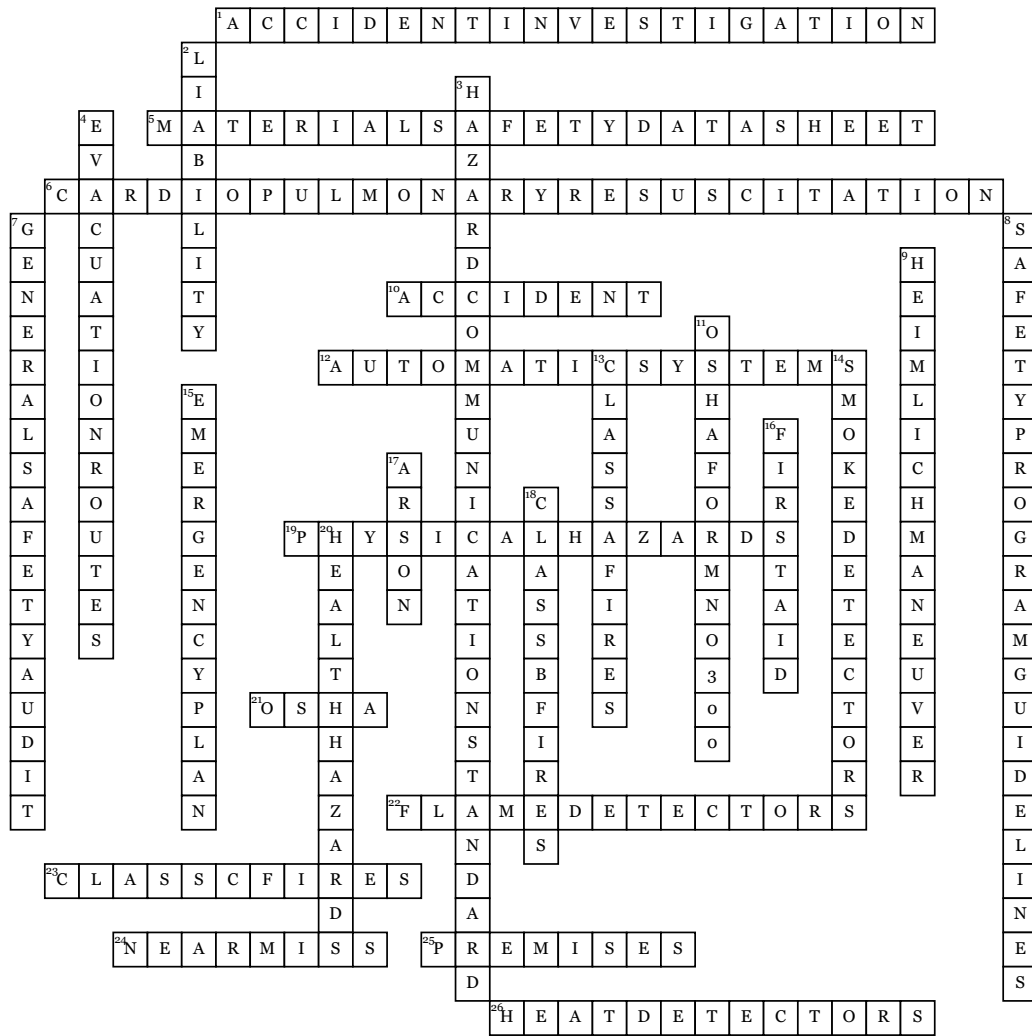


Chapter 3 Vocabulary



Across

1. Each operation needs to have forms for reporting injuries or illnesses involving both guests and employees.
5. A report OSHA requires from chemical manufacturers and suppliers for each hazardous chemical they sell.
6. Restores breathing and heartbeat to injured persons who show no signs of breathing or a pulse.
10. An unplanned, undesirable event that can cause property damage, injuries or fatalities, time lost from work, or disruptions of work.
12. These fire safety systems operate even when no one is in the facility and usually include a type of heat detector that releases dry or wet chemicals, carbon dioxide, or inert gases.
19. Materials, situations, or things (including chemicals) that can cause damage to property and immediate injury.
21. The federal agency that creates and enforces safety related standards and regulations in the workplace.
22. Work by reacting to the movement of flames.

23. Usually involve live electrical equipment and typically occur in motors, switches, cords, circuits, and wiring.

24. An event in which property damage or injury is narrowly avoided.

25. All the property around a restaurant or foodservice establishment.

26. Detect fires where there is no smoke. They are activated by the significant increase of temperature associated with fire.

Down

2. The legal responsibility that one person has to another.

3. Also called Right-to-Know and HAZCOM. This safety standard requires that all employers notify their employees about chemical hazards present on the job and train employees to use these materials safely.

4. Routes planned to give everyone at least two ways out of the building to a safe meeting place in case of emergency.

7. A safety inspection of facilities, equipment, employee practices, and management practices.

8. Designed to meet the specific needs of the operation, these guidelines are based on existing safety practices and the insurance carrier's requirements.

9. Removes food or other obstacles from the airway of a choking person.

11. A summary of occupational injuries and illnesses that each operation maintains throughout the year.

13. Usually involve wood, paper, cloth, or cardboard and typically happen in dry-storage areas, dining areas, garbage areas, and restrooms.

14. Work by reacting to smoke

15. A plan designed to protect workers, guests, and property in the case of an emergency or disaster.

16. Medical treatment given to an injured person either for light injuries or until more complete treatment can be provided by emergency service or other health care providers.

17. The deliberate and malicious burning of property.

18. Usually involve flammable liquids and grease and typically start in kitchens and maintenance areas.

20. Items that cause short- or long-term injuries or illnesses.

Word Bank

OSHA
accident investigation
Heat Detectors
General Safety Audit
Physical Hazards
Heimlich Maneuver
automatic systems

Health Hazards
OSHA Form No. 300
accident
Near Miss
First Aid
Class B Fires
Class A Fires

class C fires
Flame Detectors
Evacuation Routes
Smoke Detectors
Premises
cardiopulmonary Resuscitation

Hazard Communication Standard
Material Safety Data Sheet
arson
Liability
Safety Program Guidelines
Emergency plan