KITCHEN RATS

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INTRO:

- Examined 5 key job positions, kitchen safety and kitchen organization
- Conducted walkthrough assessment and photographic and video analysis
- Used postural analysis and force measurement tools to assess level of risk
NUTRITIONAL SERVICES: CHEF

Repetitive tasks by dominant arm
TRAY ASSEMBLY PERSONNEL:

Bending to retrieve low objects
HOT/COLD FOOD PREP:

Reaching beyond ideal working range
FOOD SERVICE AIDS:

Crowded storage areas lead to improper lifting
CLEANING & MAINTENANCE:

Shoulder abduction and wrist ulnar deviation occurring in routine cleaning tasks.
GENERAL KITCHEN SAFETY:

Lack of drainage

Inappropriate mat placement
Current Layout

- main cooking
- preparation
- assembly
- special foods
- beverage
- washing
- stored containers
- refrigerators
- dry storage

path crossing
Current Layout

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reduce path crossing when supplying preparation –
fridge content exchange
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reduce path crossing of cooks with diet foods preparation – diet foods unit and assembly line position switch
Proposed Layout

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- reduced path crossing by
- diet foods unit and assembly line
- position switch
- fridge content switch

office