



FAMILY AND CONSUMER SCIENCES EDUCATION

SAFETY PRACTICES FOR FAMILY AND CONSUMER SCIENCES EDUCATION

In the field of family and consumer sciences education (FACSE) there are approved methods of working and safe procedures for using space and equipment. Following is a more specific listing of safety practices unique to this area.

General

1. Follow the operator's manual for each appliance for safe operating practices, maintenance procedures, and further safety practices.
2. Keep abreast of current information on the use and safety of appliances and equipment.
3. Inspect appliances and equipment regularly to be certain that they are in safe, proper operating condition.
4. Have an expert check for electrical safety in appliances that have been bumped, dropped, or exposed to other mishaps.
5. Have sturdy stepladder or safe step stool handy for reaching high places.
6. Plug cord into electrical appliance first, then into wall outlet.
7. Always disconnect cord from wall outlet before removing from appliance.
8. Grasp plug rather than cord when removing from outlet or appliance.
9. Avoid using small appliances and cords in an area where they can accidentally fall into a sink while connected.
10. Always handle electrical equipment/appliances with dry hands.

Clothing and Textiles

1. Place pins and needles in pincushions or pin cases.
2. Store scissors and other sharp tools in holders or secure place.
3. Arrange the electric cord of the sewing machine on the floor so that it will not cause anyone to stumble.
4. Close sewing machine carefully to avoid damaging electric cord.
5. Avoid putting excessive weight or pressure on sewing machine leaf.
6. Use a well-balanced, rigid ironing board.
7. Use a nonflammable or treated ironing board cover.
8. Each sewing machine shall be equipped with a guard permanently attached to the machine so that the operator's fingers cannot pass under the needle.

Foods and Nutrition

1. Use flat-bottomed and well balanced cooking utensils, avoiding those with copper or cadmium-plated interiors.
2. Avoid using inexpensive tin-plated utensils which have sharp corners and raw edges exposed.
3. Do NOT use ceramic ware if the glaze is cracked.

4. Turn handles of cooking utensils inward on top of range and work areas, and match pot with burner size.
5. Check handles of utensils to be sure that they are securely attached.
6. Handle hot pans with dry potholders or mitts.
7. Clean microwave ovens regularly and check periodically with a special instrument to ensure that there is no microwave radiation leakage.
8. Locate microwave ovens with due regard to the possibility of fire and personal injury.
9. Place microwave ovens on noncombustible foundations, accessible from all sides and adequately spaced to permit the proper functioning of exhaust systems.
10. Dry food thoroughly before deep fat frying and fill pan only one-third full of fat, carefully controlling the temperature.
11. Keep knives sharp and stored carefully, preferably in slotted racks.
12. Insert beaters of electric mixer before plugging mixer into the power source.
13. Utensils are used in the bowl of an electric mixer only when the mixer is not operating.
14. Unplug toaster before using a utensil to remove a piece of toast.
15. Guard grinders, choppers, and disposals, and use a mechanical device to feed the food.
16. Clean exhaust hoods and ducts regularly, and guard fan blades that are 7 feet or less from the floor.
17. Store foods properly to control contamination, using tightly covered containers in racks or bins off the floor.
18. Store grease containers away from range, and clean oven and broiler pans to prevent accumulation of grease.
19. Locate gas range away from window and locate towel racks away from range.
20. Avoid eating or sampling in the kitchen while preparing foods and cleaning.
21. Pest control is adequately exercised.
22. Blades on food grinders, choppers, and slicers must be adequately guarded.
23. Do NOT place hot cooking containers in an area where other people may come in contact with them.
24. The wooden pusher shall be used to force meat or food into the worm feed of the food grinder. Under NO circumstances shall operators use their fingers.
25. Persons in the kitchen area shall wear a cap or other suitable hair covering. Hair shall be tucked under head covering to prevent it from being caught in rotating machinery.
26. Do NOT use an ingredient from an unmarked container.
27. Do NOT place hot equipment where others may come in contact with it.
28. Clean sharp cutting utensils individually. Do NOT place in sink.
29. Bowl-locking devices shall be of a positive type that requires the attention of the operator for unlocking (vertical mixer).
30. Horizontal dough mixers shall be equipped with a full enclosure over the bowl that is always closed while the agitator is in motion.

31. Slicing machines shall be provided with a device to push food through the slicer knives.
32. No one assigned to food handling or preparation shall be permitted to work if he/she:
 - a. Has an infectious, contagious, or communicable disease.
 - b. Has a fever.
 - c. Has a skin eruption.
 - d. Has a cough lasting more than three weeks.
 - e. Have other suspicious symptoms.

Housing and Home Furnishings

1. Craft knives must be stored in a secure place.
2. Follow manufacturers' directions for using hot glue guns and other small equipment.