Introduction to Hazard Communication for food service employees. Topics include causes of Hazard Communication requirements, warning labels information, and MSDS information.

By the end of this class participants will be able to:

1. Understand the concept of hazard communication.
2. Understand the importance of warning labels
3. Understand the importance of MSDS.

Duration: 15 minutes

Materials

Hazard Communication Handout from http://ehs.ucr.edu/safety/Housing_Safety/housing_safety_keys.html (one for each participant)

Hazard Communication Assessment

Procedure

1. Circulate roster among all participants (1 minute)
2. Distribute copies of the “Hazard Communication” handouts to group (1 minute)
3. Review the content from each topic on handout (8 minutes)
   a. Hazard Communication
   b. Warning Labels
   c. Material Safety Data Sheet
4. Assess the participant’s comprehension using the “Test” section in the Hazard Communication Assessment. (5 minutes)