Description

Introduction to Charbroiler Safety for food service employees. Topics include how to use and maintain the charbroiler.

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

1. Handle and operate the charbroiler safely

Duration: 15 minutes

Materials

Charbroiler Safety Handout from [http://www.ehs.ucr.edu/safety/diningservicessafety.html](http://www.ehs.ucr.edu/safety/diningservicessafety.html) (one for each participant)

Charbroiler Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Charbroiler Safety” handouts to group (1 minute)

3. **Review** the content from each topic on handout (8 minutes)
   
   a. What to do
   
   b. What not to do

4. **Assess** the participant’s comprehension using the “Test” section in the Charbroiler Safety Assessment. (5 minutes)