Description

Introduction to Emergency Response for food service employees. Topics include general rules for fire, spills, and medical situations.

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

1. Know the basic requirements and response for an emergency situation.

Duration: 15 minutes

Materials

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

Emergency Response Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Emergency Response” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. General
   b. Fire
   c. Spills
   d. Medical

4. Assess the participant’s comprehension using the “Test” section in the Emergency Response Assessment. (5 minutes)