

まんがでわかる



English

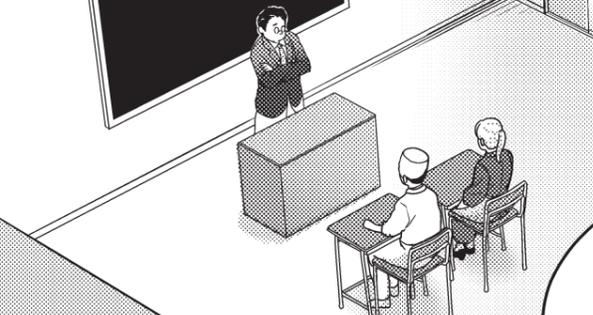
英語版

外食業の安全衛生

Learn Through Manga

The Safety and Health of the Food Service Industry





So!
Let's learn about the
safety and health
of the food service
industry today!

Let's take a look
at the occurrences of
work accidents!

Okay!

Here are the top causes
of work accidents.

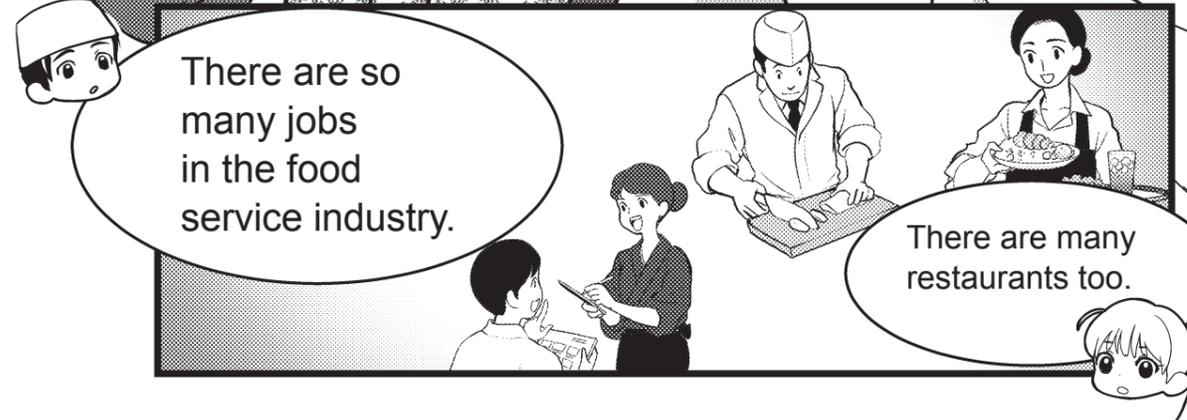
They handle food, so it takes
a lot of responsibility!

True!

Occurrences of Industrial Accidents

1	Tripping	1,467 people
2	Cuts and scrapes	1,154 people
3	Touching things that are hot or cold	762 people
4	Reaction to motion/Improper motion	402 people
5	Others	324 people

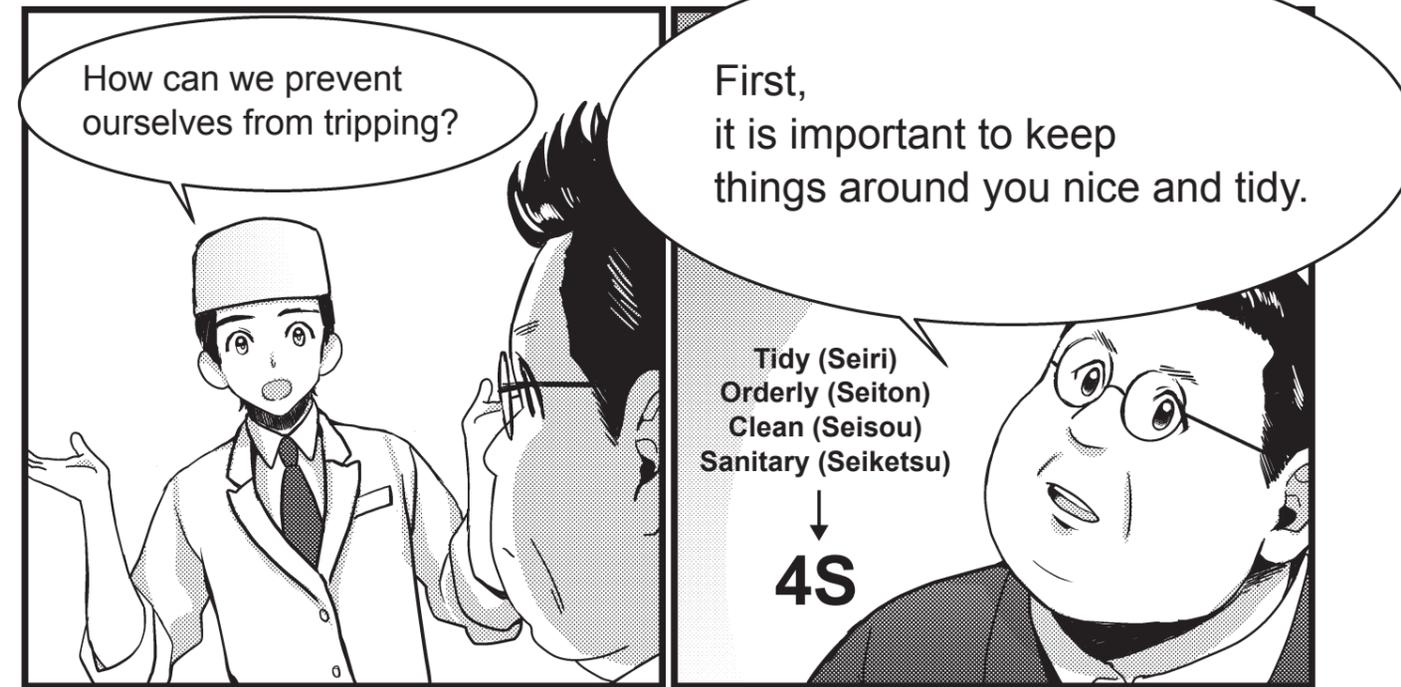
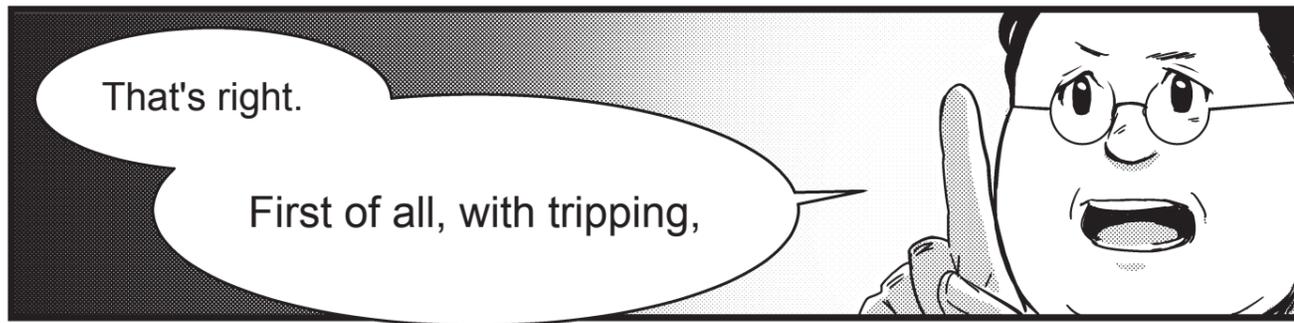
Ministry of Health, Labour and Welfare. 2018 Analysis on the Occurrences of Work Accidents in the Service and Recreation Industry (Restaurants). Updated May 2019



There are so
many jobs
in the food
service industry.

There are many
restaurants too.

There are a lot of tripping cases
as well as cuts and scrapes.



On top of that, there are many customers inside the restaurants.



If you trip near a table, you could hurt the customer, so you have to be extra careful.

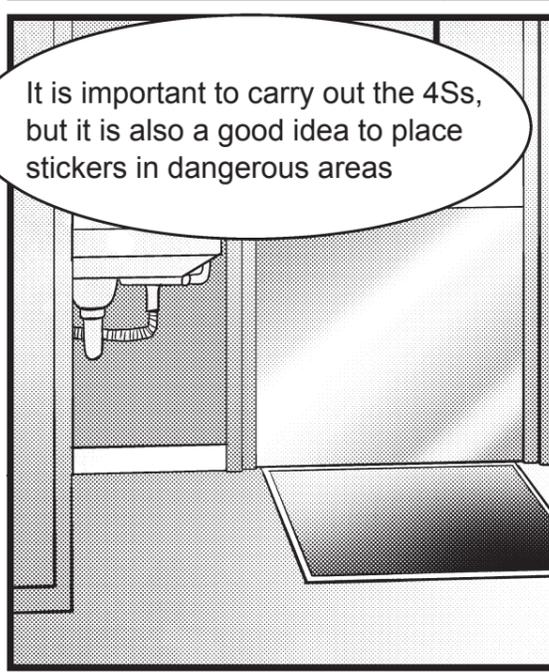
True... It's not good to get customers into accidents.



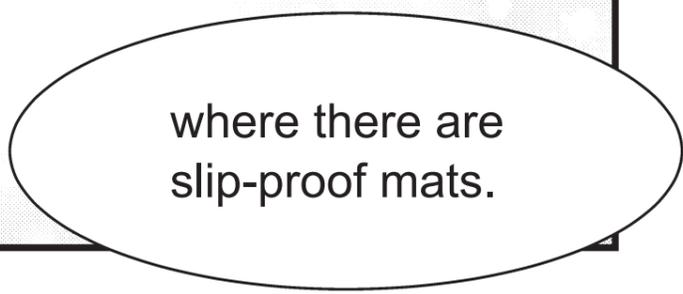
As prevention measures,



It is important to carry out the 4Ss, but it is also a good idea to place stickers in dangerous areas



where there are slip-proof mats.



What are the cases involving cuts and scrapes?



For example, you could cut your hand with a broken plate,



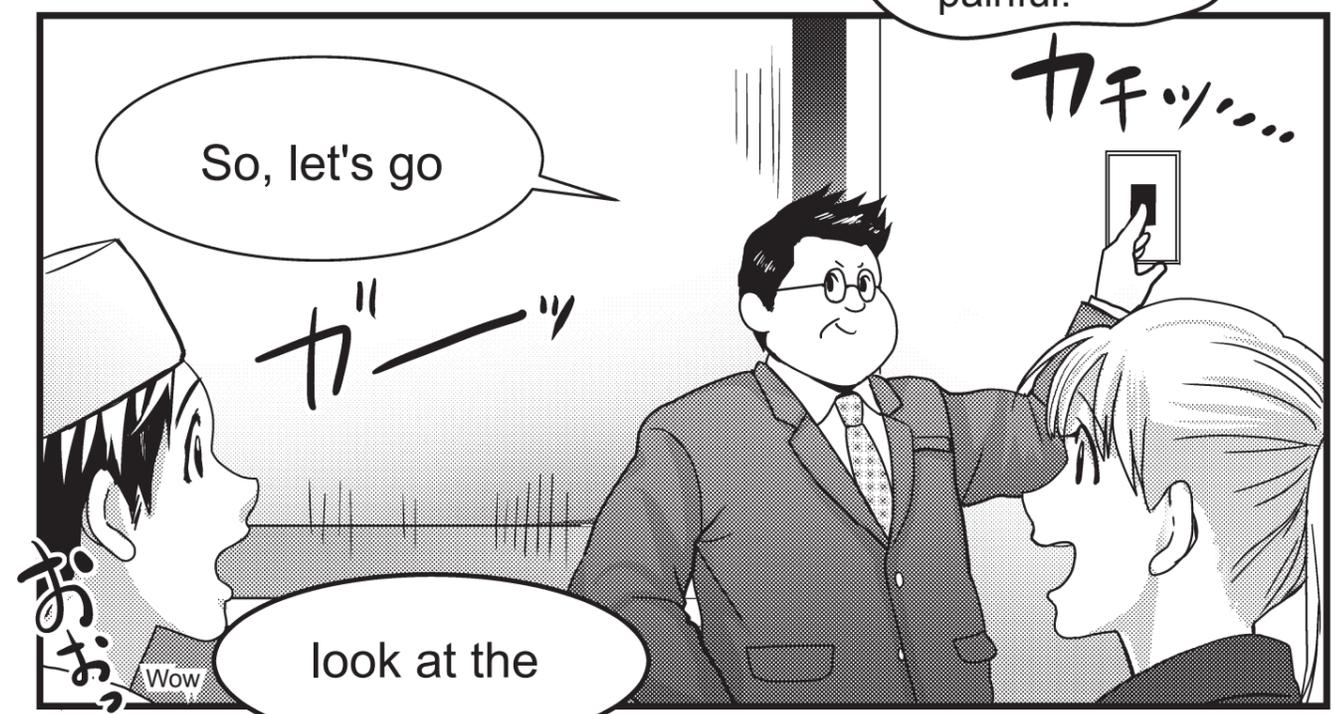
or cut your finger with a knife when you're not paying attention.



That sounds painful!

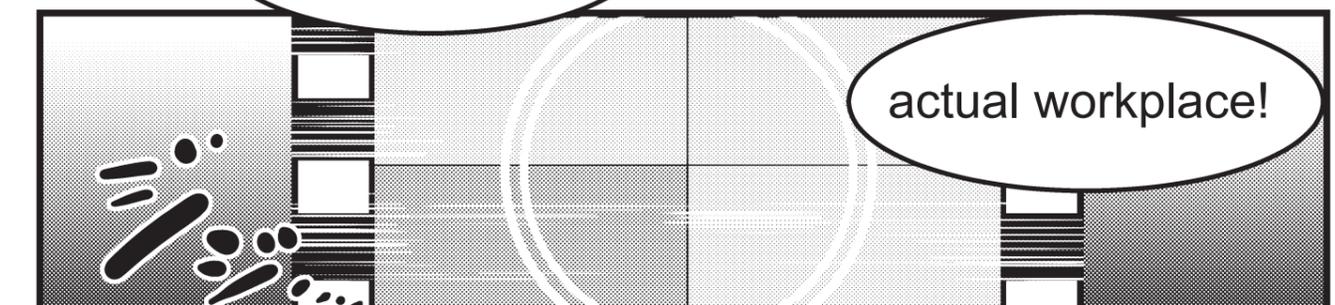


So, let's go

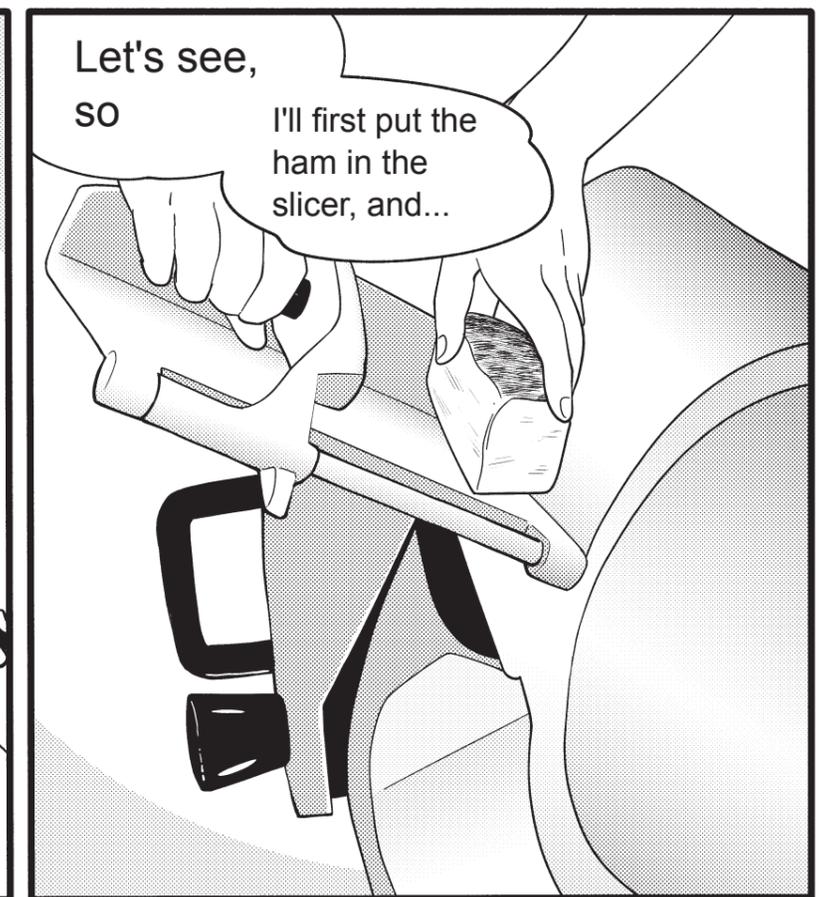


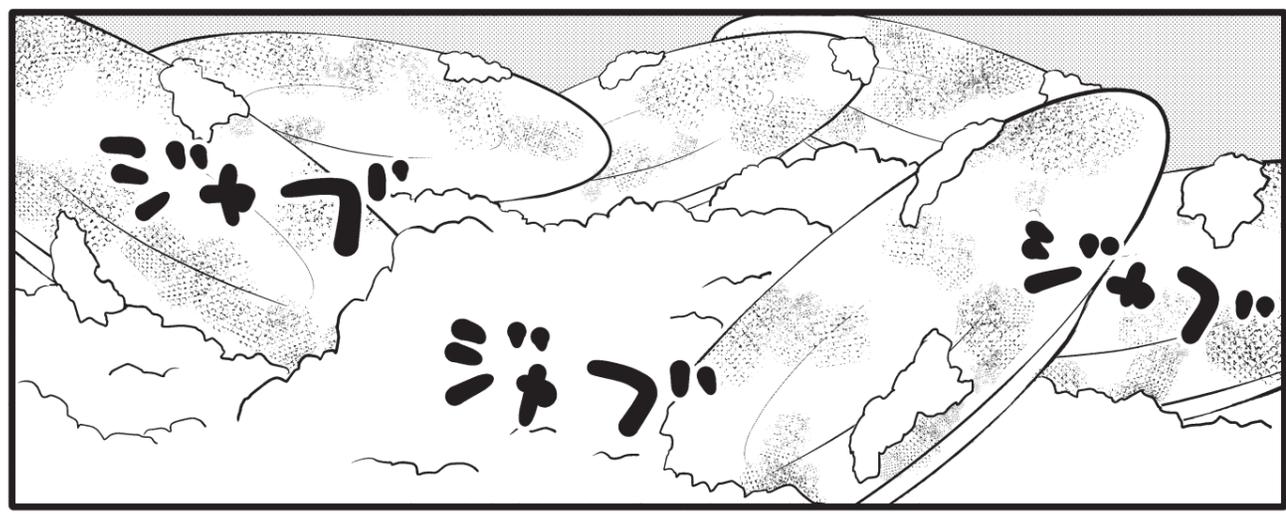
look at the

actual workplace!



Case 1: In the Kitchen







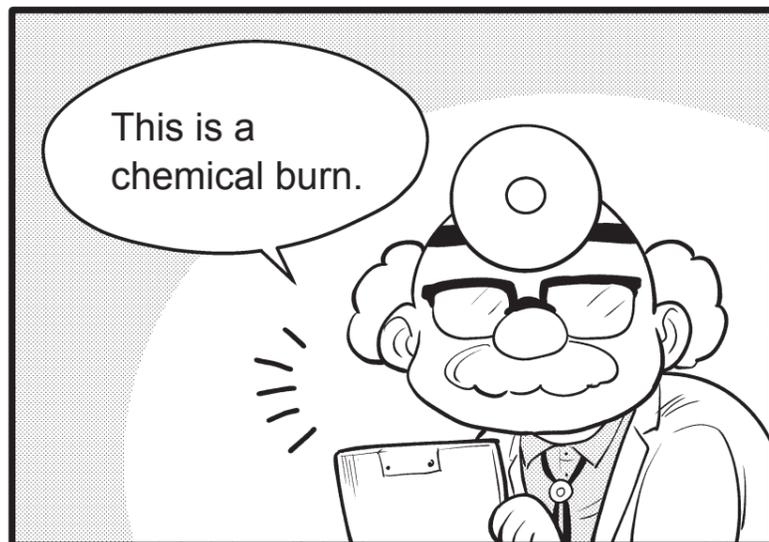
Ahhh!

My hands!

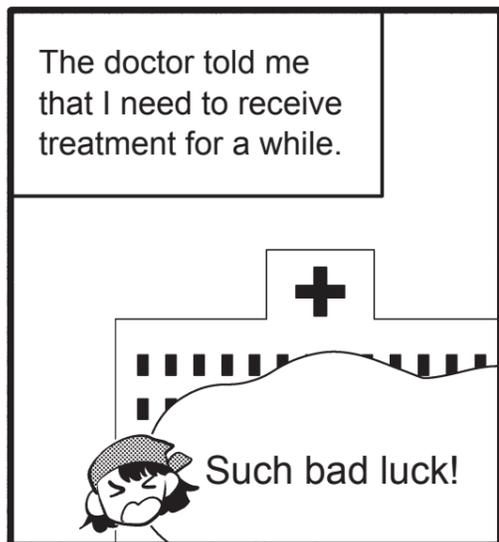


Even your arms have gotten red!

Go to the hospital!

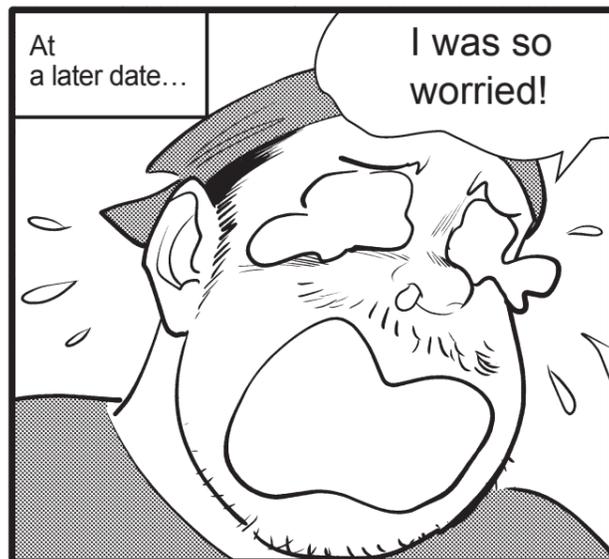


This is a chemical burn.



The doctor told me that I need to receive treatment for a while.

Such bad luck!



At a later date...

I was so worried!



Get a hold of yourself, manager!

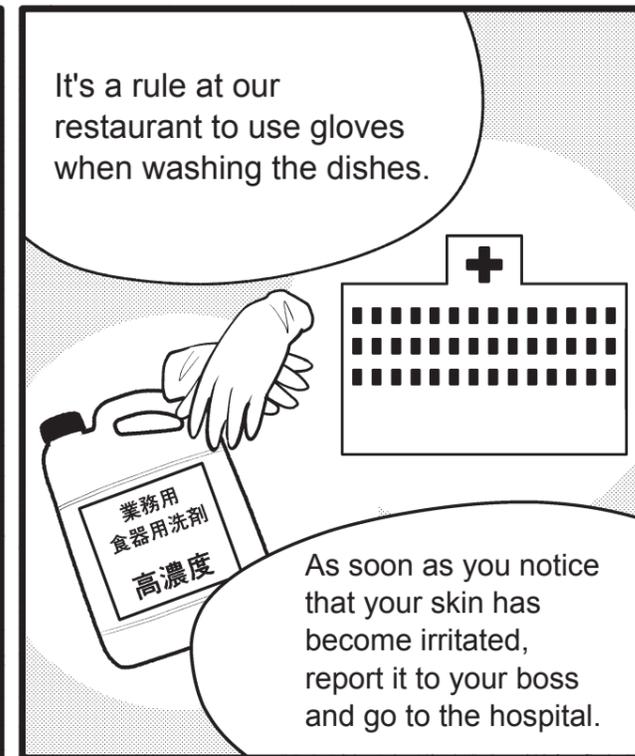
Oh, yes.



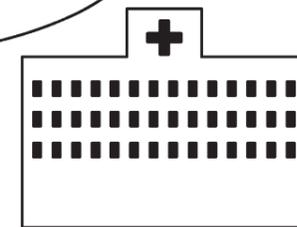
Pay attention to the task at hand when you're using knives!



Report to your boss immediately when you get hurt!



It's a rule at our restaurant to use gloves when washing the dishes.



As soon as you notice that your skin has become irritated, report it to your boss and go to the hospital.



Following the rules will protect you too!

Yes...

しんぼり



I have high expectations for you.

Thank you...!

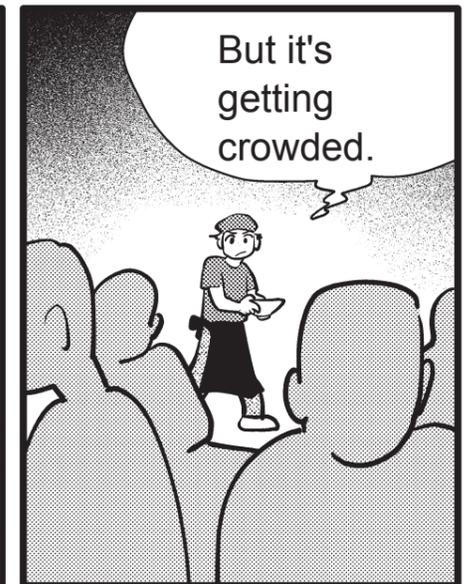
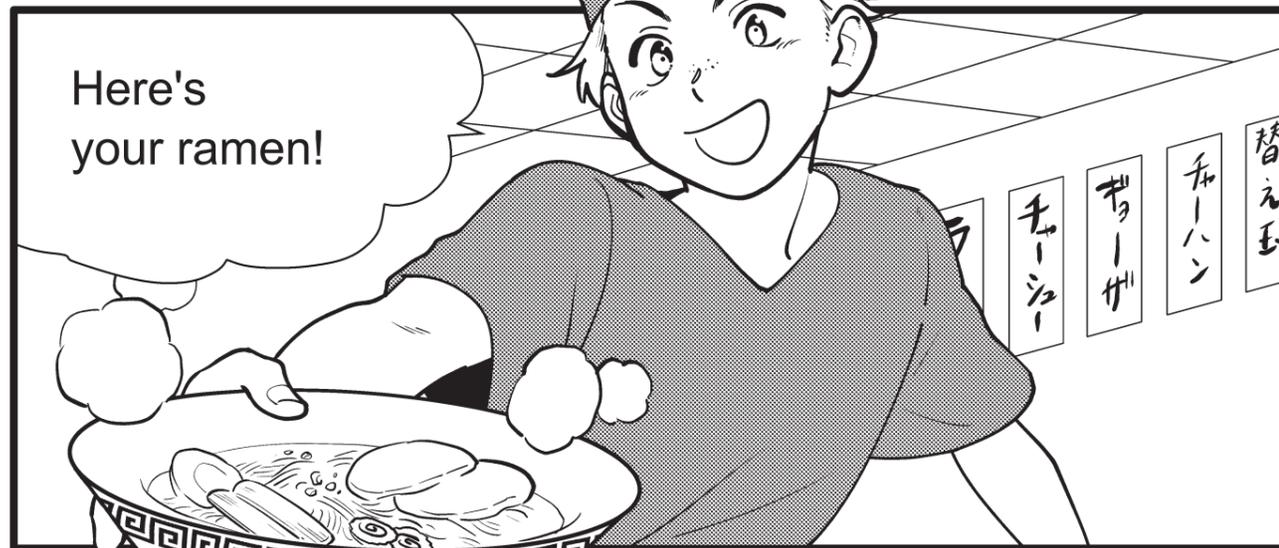


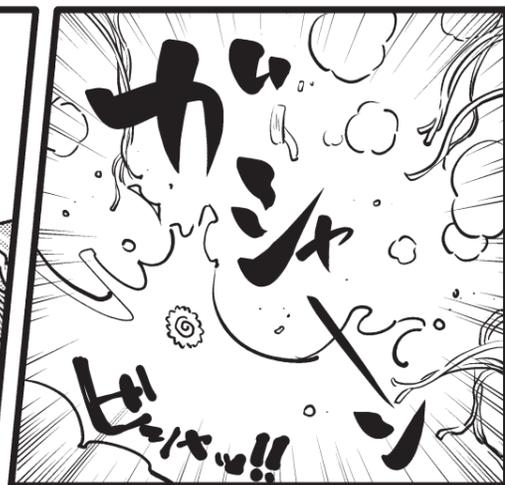
You can do it! Yes, you can!

I can do it!

Oh, please...

Case 2: Waiting on Customers







Ow!



Ahhh

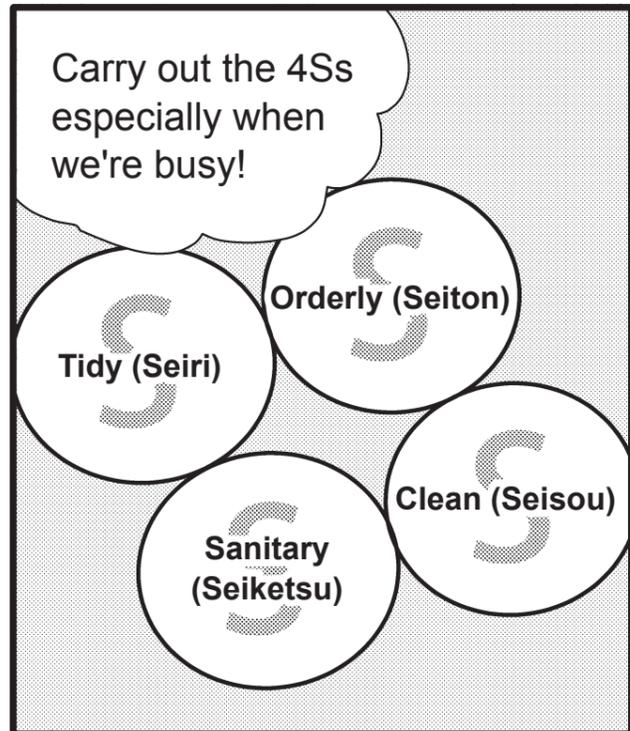


Eek...

Geez...



You have to be careful especially when we're busy.



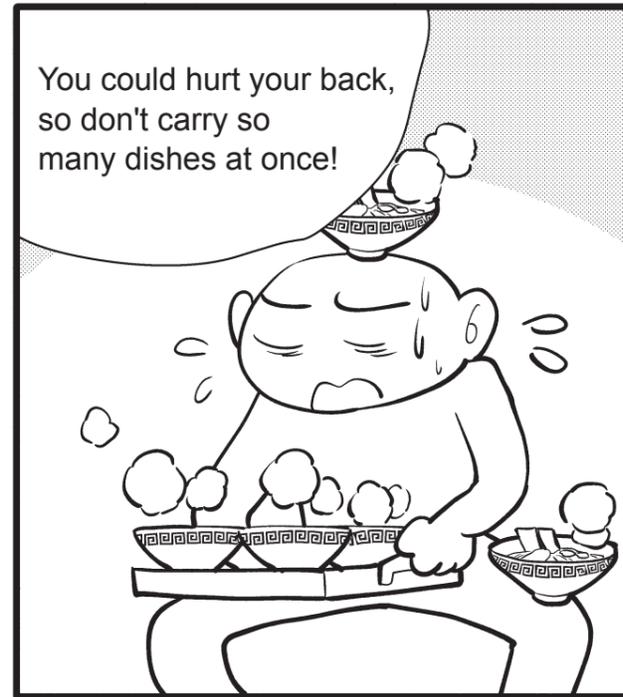
Carry out the 4Ss especially when we're busy!

Tidy (Seiri)

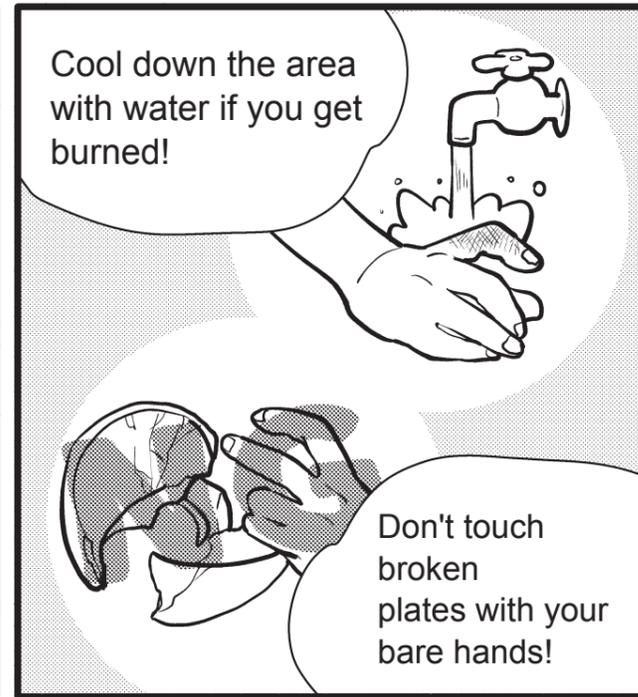
Orderly (Seiton)

Sanitary (Seiketsu)

Clean (Seisou)

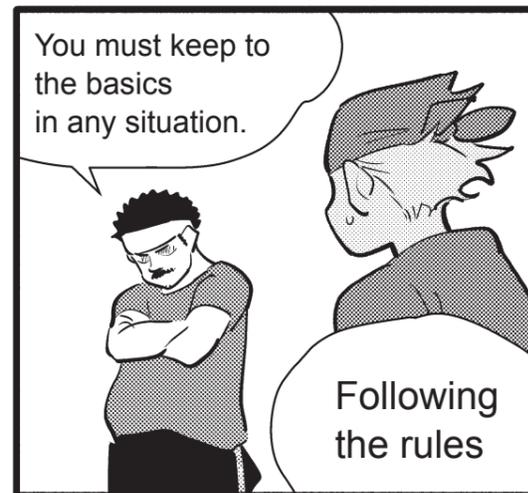


You could hurt your back, so don't carry so many dishes at once!



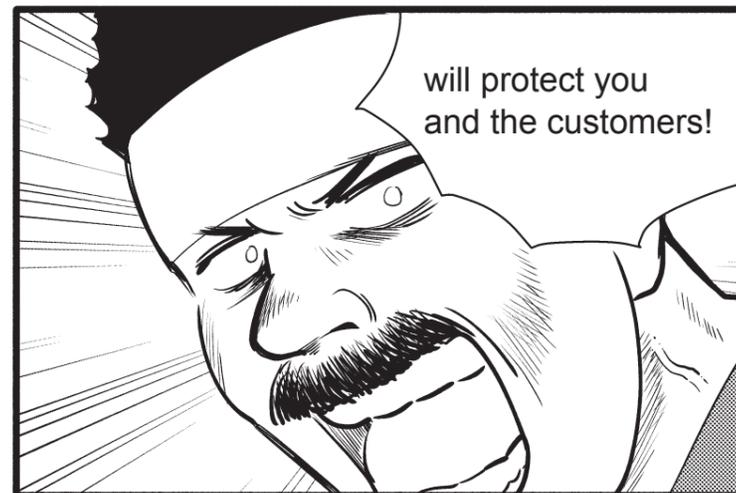
Cool down the area with water if you get burned!

Don't touch broken plates with your bare hands!



You must keep to the basics in any situation.

Following the rules



will protect you and the customers!

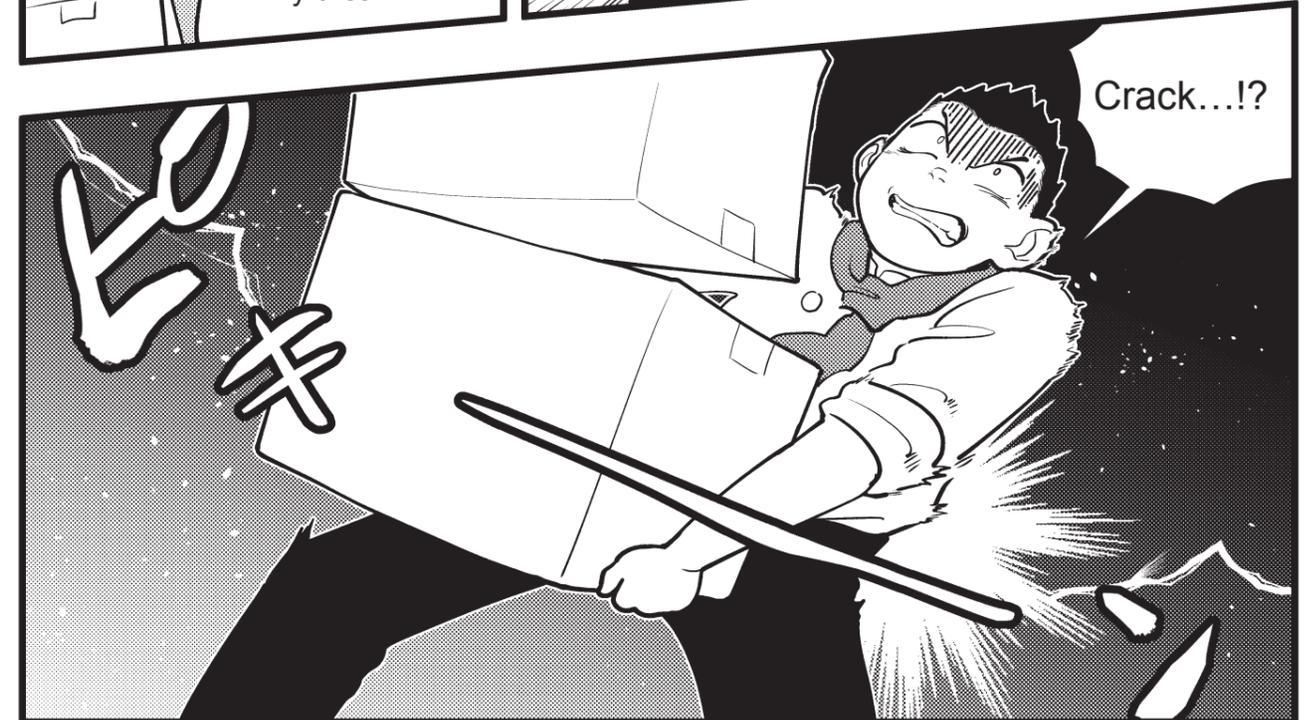
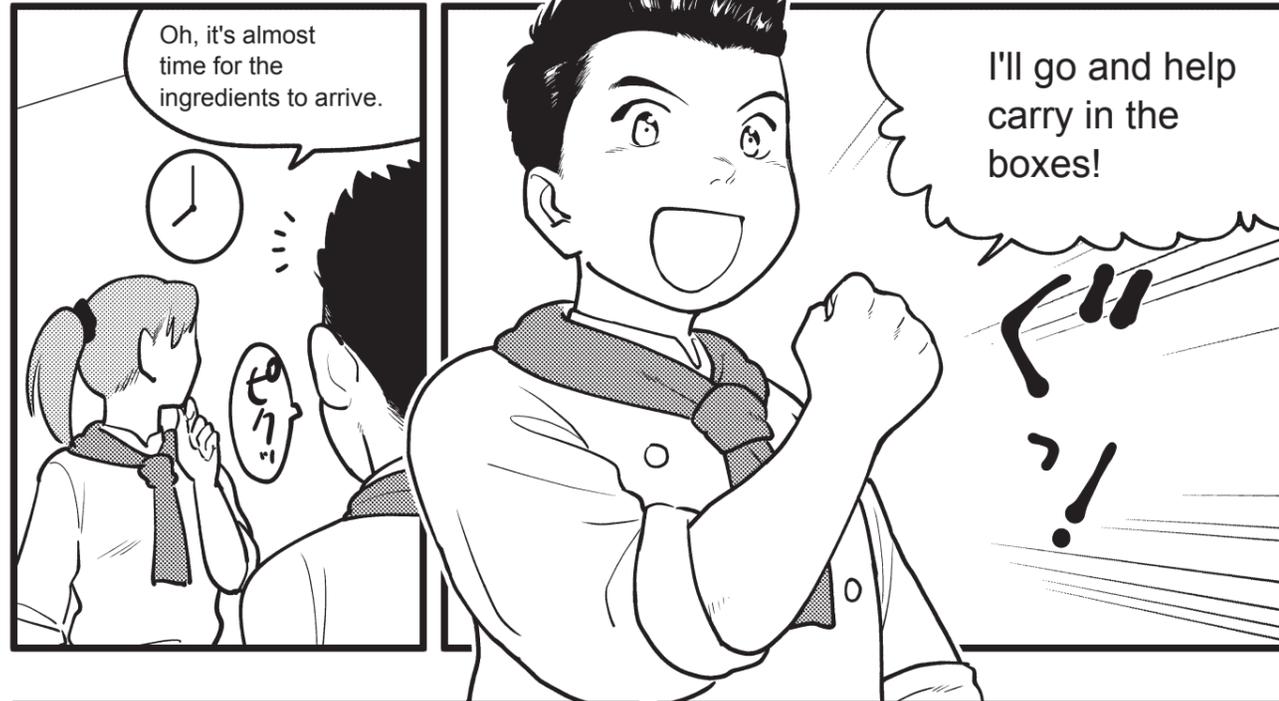


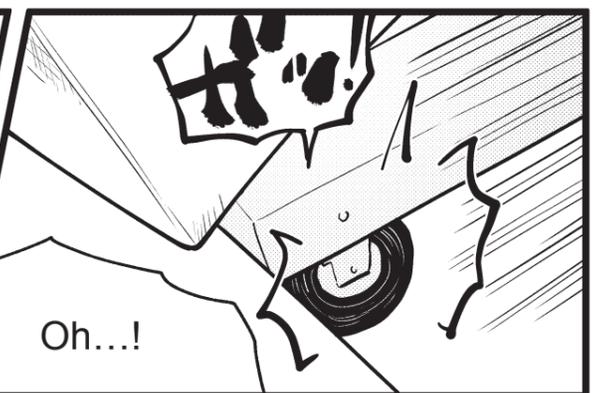
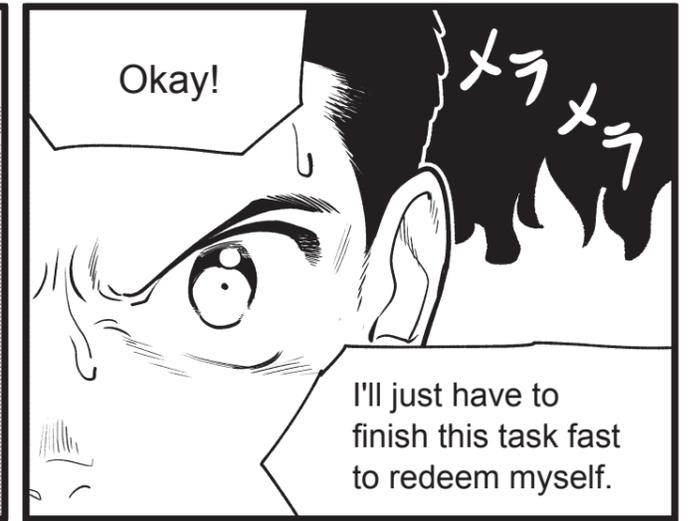
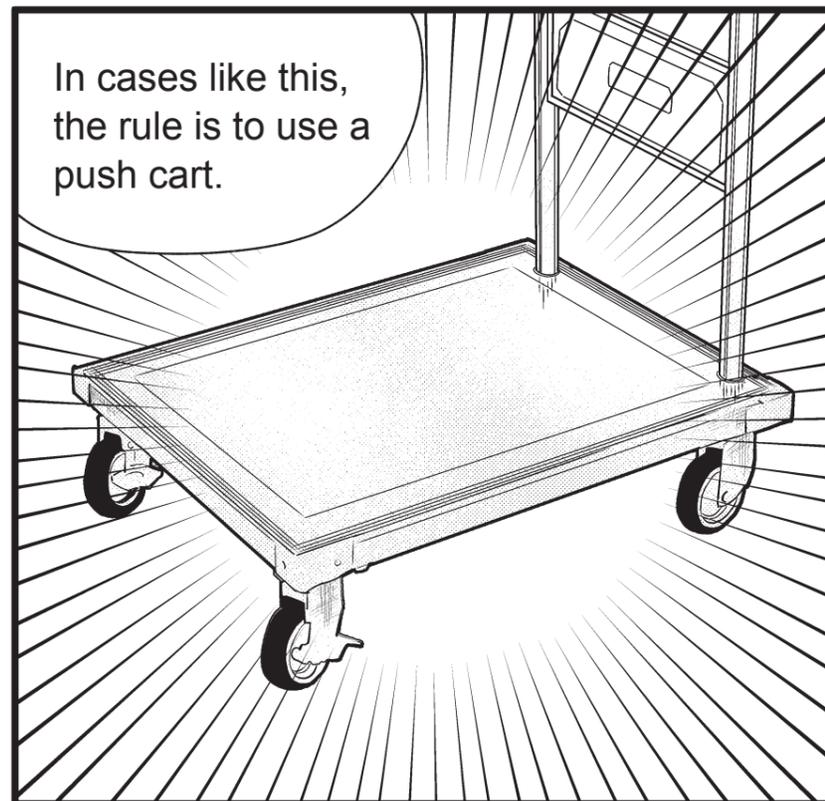
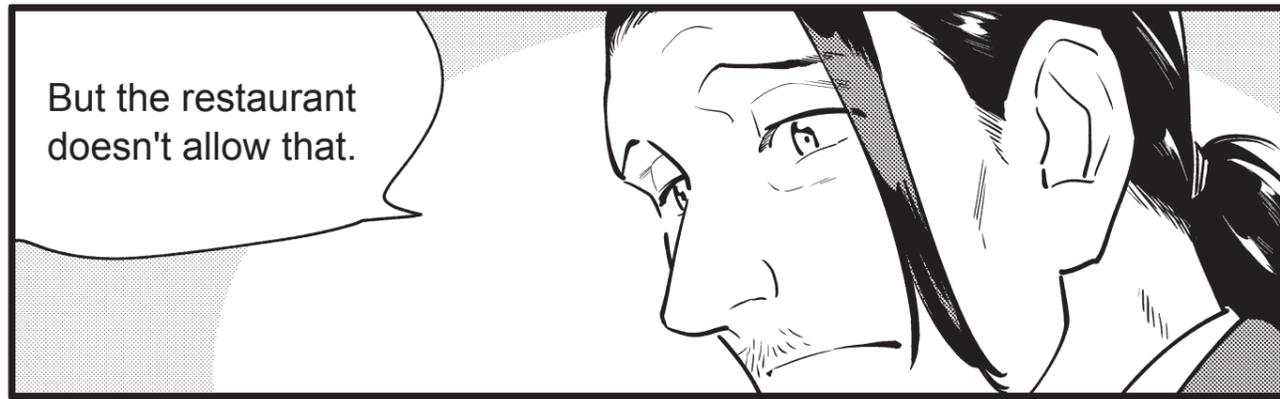
Yes, sir!

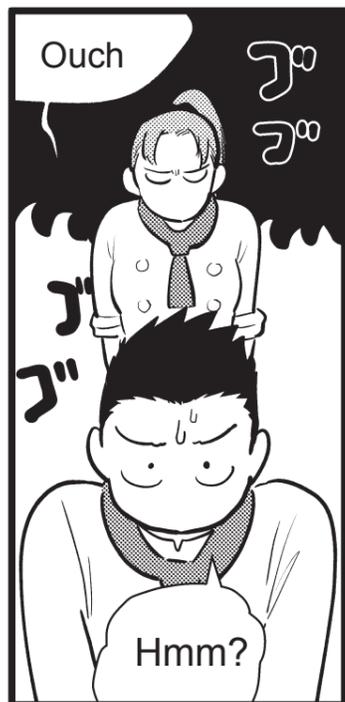
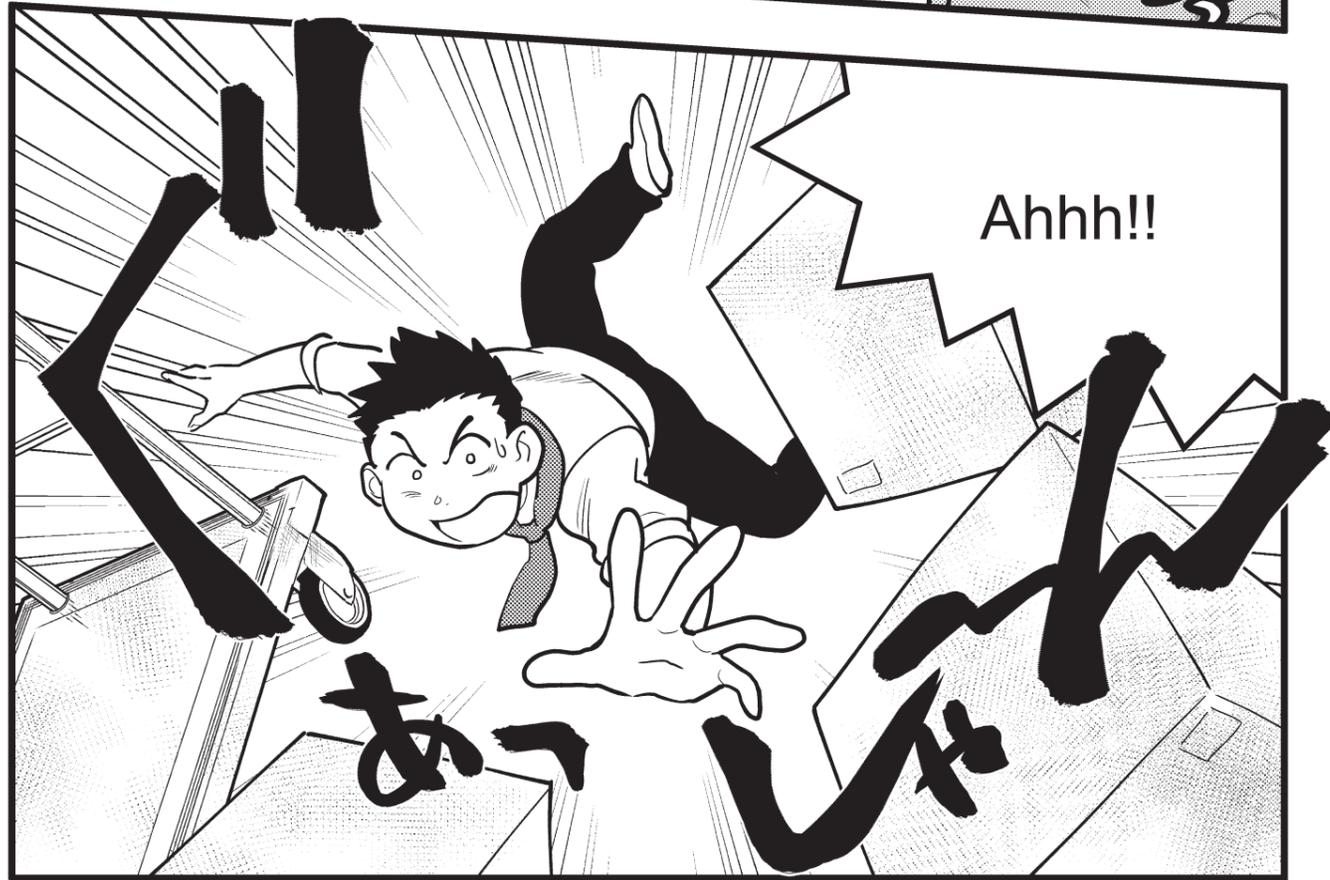
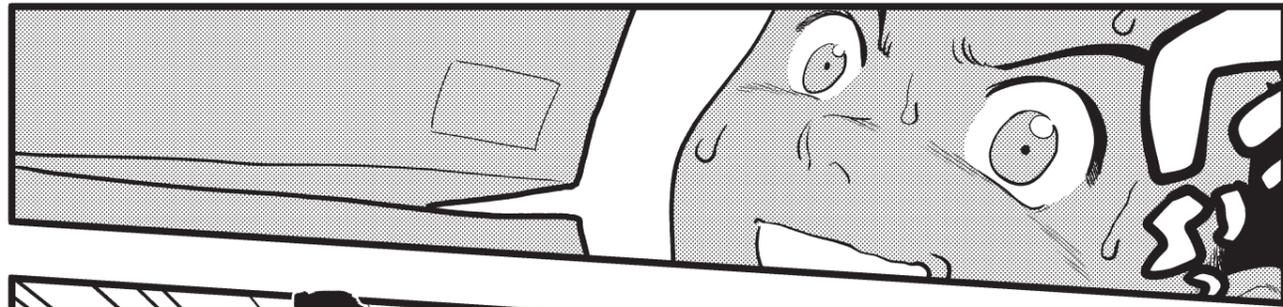
Do you really understand?!

Geez...

Case 3: Transporting Goods

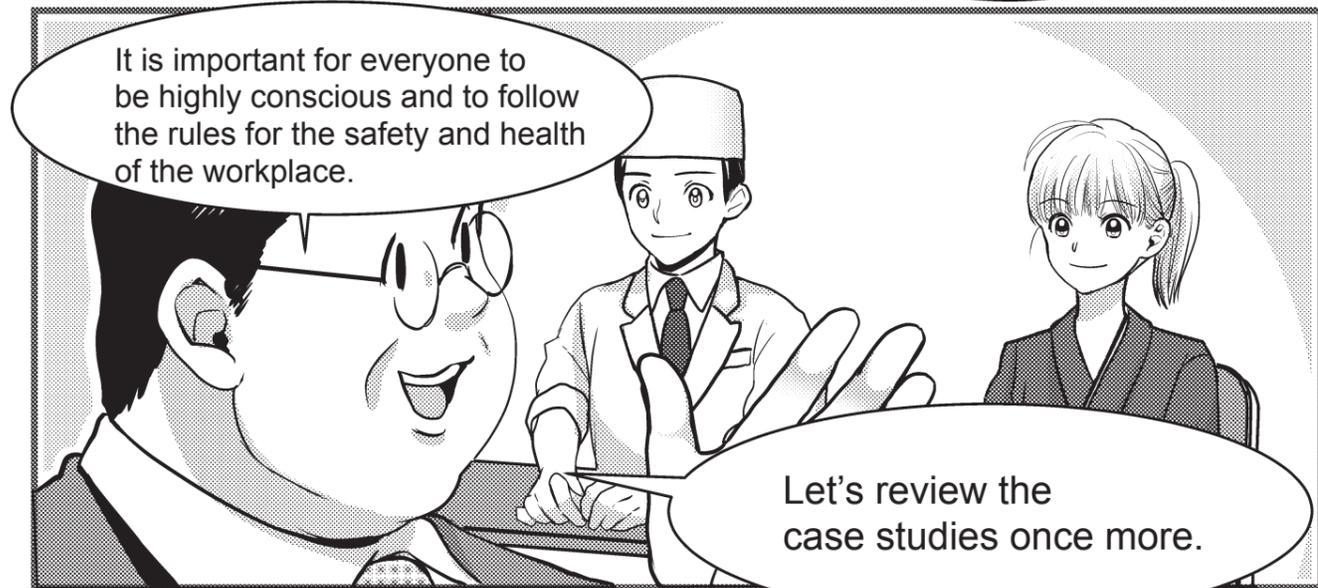
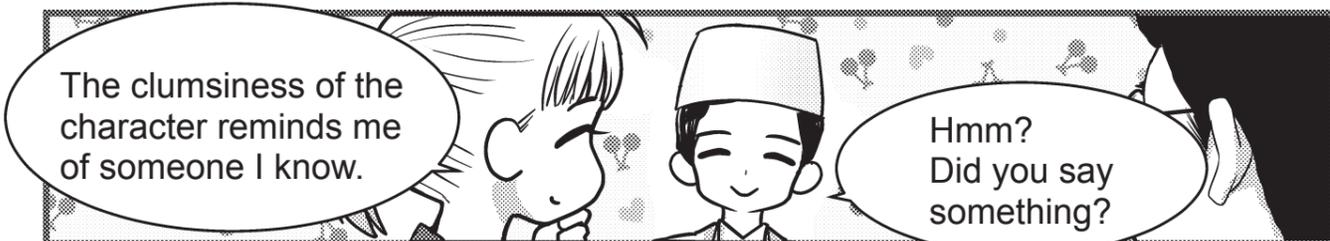
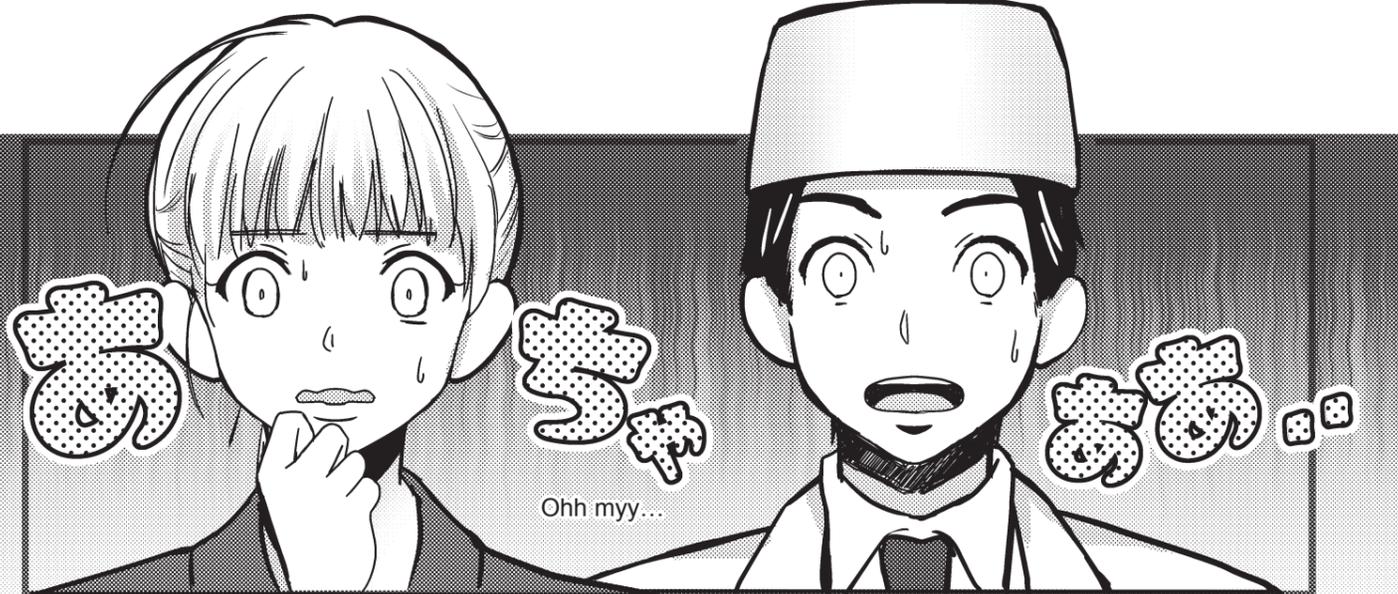






Sigh





Precautions to Take in the Food Service Industry



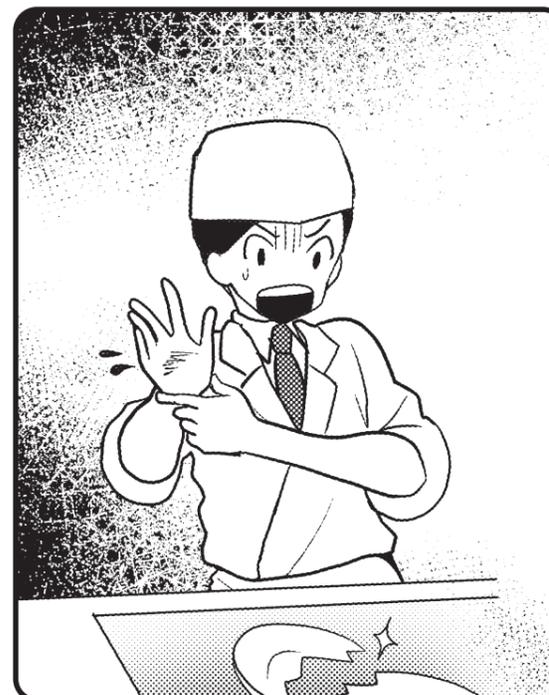
1 | Do not look away when working.



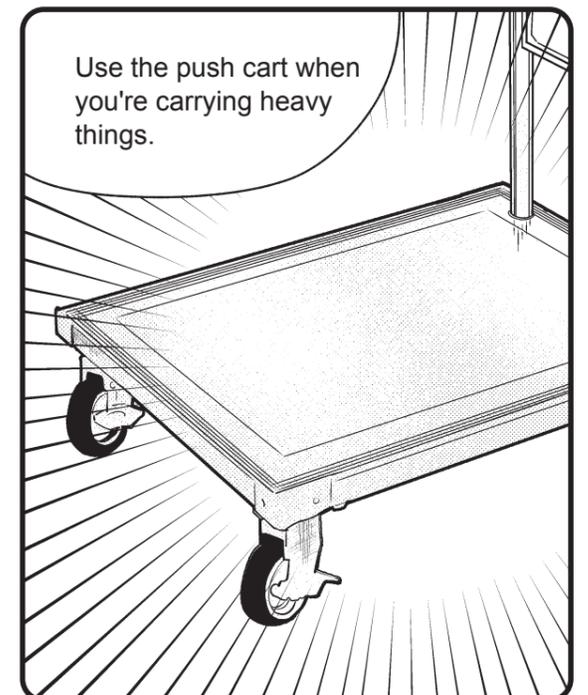
2 | Thoroughly implement the 4Ss.



3 | Be careful when handling broken dishes.



4 | Use push carts when carrying objects.



Work accidents can happen to anyone, including you.



Remember that following the rules will protect your body, family, and life.

It is also important to have daily conversations with your coworkers in case of emergencies.



Okay!

I'll work hard and be careful of work accidents!



Food Service Industry

Be careful of these things! Tips for Maintaining Safety and Health!



1 | Be careful of heatstroke!



2 | Be careful of ice burn from dry ice!



3 | Prepare foot wiping mats on rainy days!



Be careful when you are working so you don't worry your family and friends!



Be Aware of the Dangers Existing in the Workplace!

Hazard Prediction Training

Kiken Yochi Training (KYT)

Q Let's think about where dangers exist!



A These are the safety hazards!



1 Looking away while working is dangerous.



2 Take several trips when carrying heavy objects.



3 Thoroughly implement the 4S.



Let's see if you can spot any other potential hazards.

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