

KITCHEN RATS



Stephanie Thurston, Jenn Thom Santelli, Adriana Petrova, & Cheryl MacKenzie May 1, 2003

DEA 470/670 2003, © Cornell University

INTRO:

- Examined 5 key job positions, kitchen safety and kitchen organization
- Conducted walkthrough assessment and photographic and video analysis
- Used postural analysis and force measurement tools to assess level of risk

NUTRITIONAL SERVICES: CHEF

Repetitive tasks by dominant arm

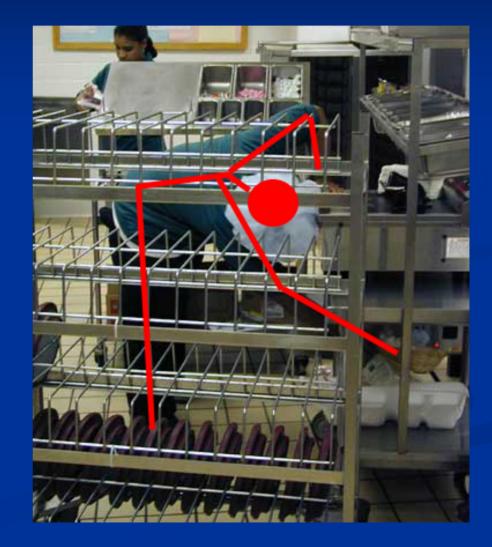




TRAY ASSEMBLY PERSONNEL:

Bending to retrieve low objects





HOT/COLD FOOD PREP:

Reaching beyond ideal working range





FOOD SERVICE AIDS:

Crowded storage areas lead to improper lifting





CLEANING & MAINTENANCE:

Shoulder abduction and wrist ulnar deviation occurring in routine cleaning tasks

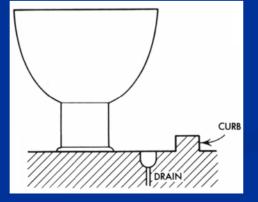




GENERAL KITCHEN SAFETY:

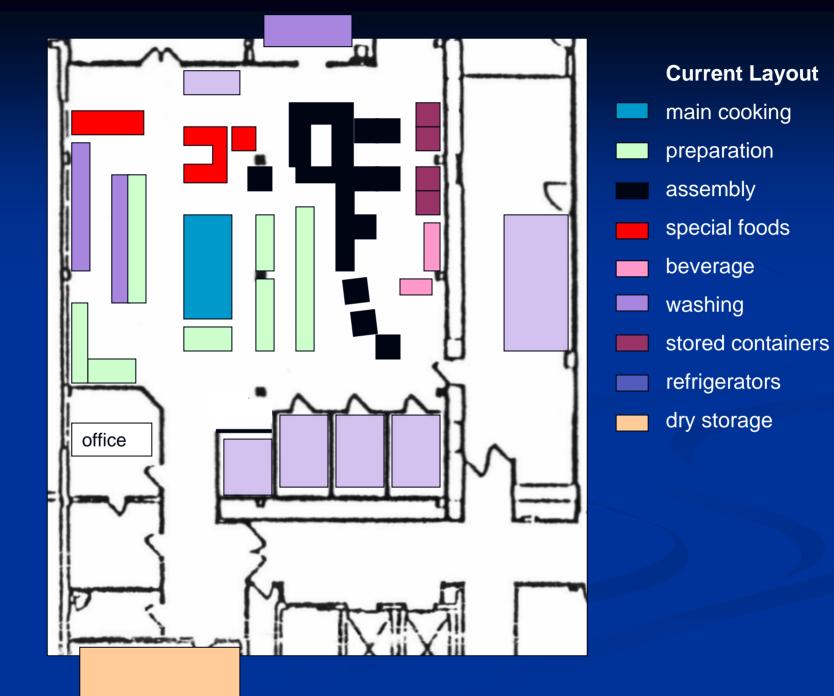
Lack of drainage

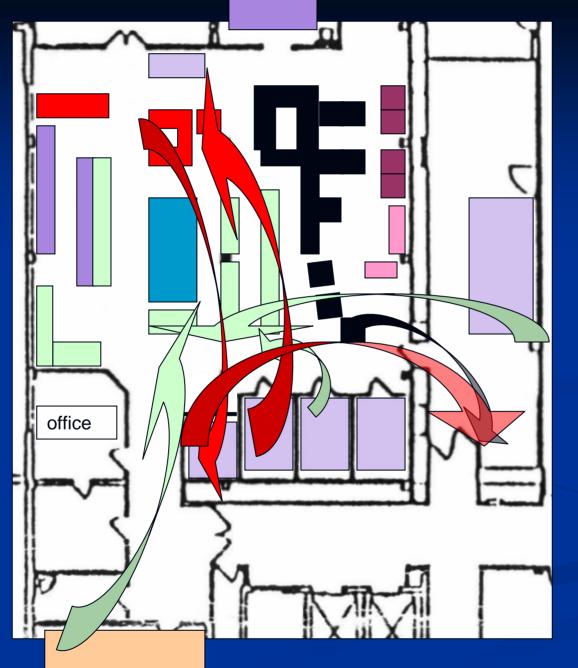






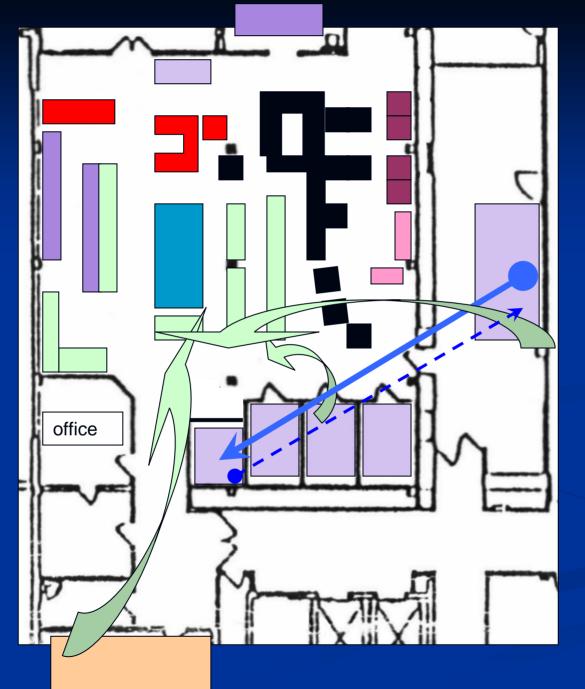
Inappropriate mat placement







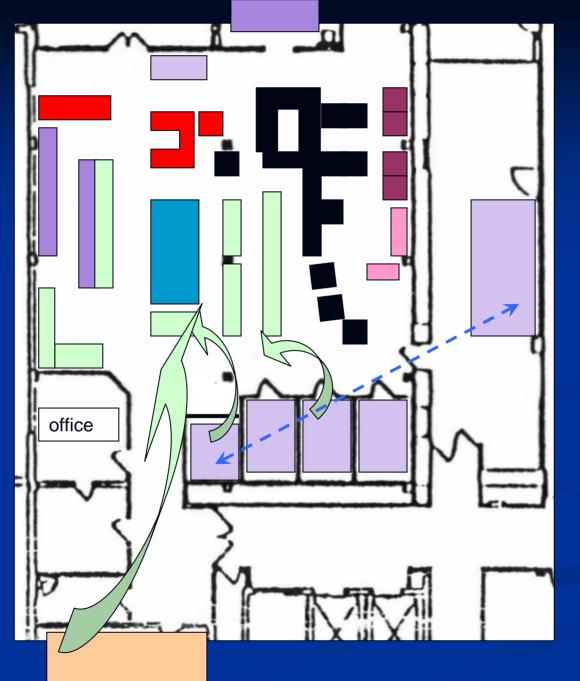
path crossing





reduce path crossing when supplying preparation –

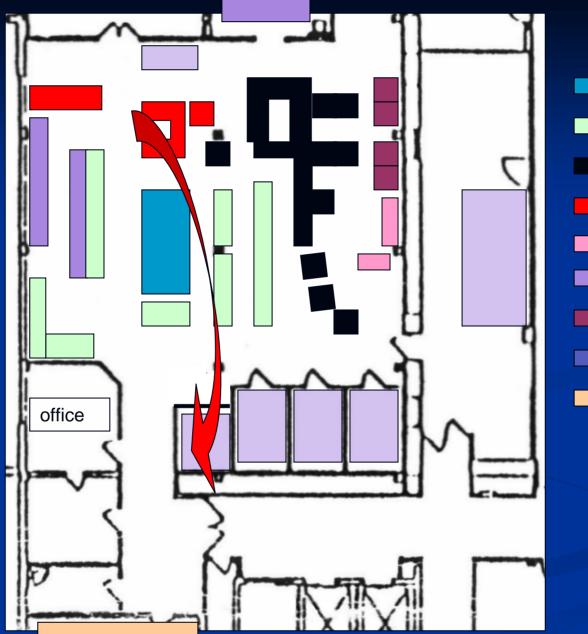
fridge content exchange





fridge content exchange

reduce path crossing when supplying preparation –





reduce path crossing of cooks with diet foods preparation –

diet foods unit and assembly line position switch



Proposed Layout main cooking preparation assembly special foods beverage washing stored containers refrigerators dry storage

reduce path crossing of cooks with diet foods preparation –

diet foods unit and assembly line position switch





reduced path crossing by

diet foods unit and assembly line position switch

fridge content switch



Thanks.

