# LUNCHROOM TABLE BEST PRACTICES

BACK TO BASICS: SAFELY BREAKING DOWN YOUR CAFETERIA



#### 1 SIMPLIFY FOLDING

Work with a partner to fold a table, with each person standing at one end.

If alone, place one end of the table against a stable wall and push from the other end; this helps distribute weight and prevent strain.

#### SURVEY YOUR INVENTORY

It's likely you don't have a complete list detailing the condition of your current tables. Complete a survey of your cafeteria table inventory.

You can ask your Safety Committee to assist with this project.



### 3 SET A MAINTENANCE SCHEDULE









CREATE A YEARLY WORK ORDER PROGRAM FOR REGULARLY SCHEDULED MAINTENANCE TO REDUCE RISK OF INJURY AND PROLONG THE LIFE OF YOUR TABLES. STAY ON TOP OF MINOR REPAIRS, SUCH AS LUBRICATING TABLES.

#### MAINTAIN VENDOR RELATIONSHIPS





Negotiate a maintenance contract with your vendor or manufacturer. for repairs that can't be done in-house. It may be more cost-effective to pay for repairs rather than a replacement. Your vendor may even have developed special fixes for their products.



## 5 LOOK AT YOUR CAPITAL BUDGET

Make room in your district's capital budget for replacing tables on a rotating schedule. The cost of a new table is a better investment long-term than an expensive workers' compensation claim.

#### 6 IMPLEMENT TABLE MOPPING

Table mopping is a back-saving cleaning technique. Staff can easily walk down the length of the table with a mop, eliminating repetitive bending. Use two buckets to avoid cross-contamination.



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