

## Accessible. Orderly. Cost-effective Safety Systems.

**Equipment Safety Stations** are an easy and inexpensive way to provide a simple, yet effective system for space-efficient and orderly storage of Personal Protective Equipment (PPE).

PPE that is accessible and properly stored promotes wearer compliance by eliminating last minute scrambling to find safety equipment appropriate for the required task; helps maintain an uncluttered, structured, and sanitary environment; and ultimately delivers savings to the bottom line through reduced workplace injuries and avoiding premature replacement costs for missing or damaged PPE.

### HIDE-N-SEEK = WASTED TIME & MONEY

Without Safety Stations, PPE is typically found sitting on top of equipment, placed randomly throughout the kitchen, or worse, stored in drawers where PPE is out of sight - out of mind. Playing hide-and-seek for safety equipment is risky business! The more difficult it is to find PPE, the greater the chance that workers will use safety equipment not appropriate for the task, or worst case, take their chances and not use any protective equipment at all, therefore increasing the risk of injury.

If you were to ask a foodservice manager to list all of the things that could go wrong if a surgeon had to scour the operating room for their instruments in the middle of surgery, chances are they could quickly come up with a long list of undesired outcomes. Yet so many foodservice operators are oblivious to the fact that their workers are often faced with having to waste time trying locate the required safety tools necessary to protect against injury.



### MISE EN PLACE

Mise en place (pronounced MEEZ ahn plahs) is a French phrase which means, “putting in place”, and is widely adopted by culinary professionals. Top chefs view mise en place as more than just being organized, prepared, and ready to go before they start cooking; they adopt it as a state of mind.

Just like cooking tools, utensils, or smallwares, PPE needs a designated home to keep every piece organized, sanitary, damage free, and most importantly - easy to find. To significantly improve the likelihood that PPE will be worn, eliminate time wasted trying to locate PPE, and promote safe working practices, store PPE near the work area or piece of equipment where wearing PPE is part of the standard operating procedure.

#### Our Safety Stations are ideal for commercial foodservice operations:

- They are constructed of non-absorbent materials that will not rust or oxidize
- Images or information printed on the substrate material are designed not to chip or flake
- Mounting hardware withstands the rigors of a commercial kitchen environment
- Safety Stations can be easily removed for cleaning and remounted
- Safety Stations are easy to customize with helpful information at no additional cost

### CUSTOMIZABLE SAFETY STATIONS

We offer two standard Safety Stations for everyday use. Our [4-Hook Safety Station](#) is ideal for storing oven mitts, gloves, and aprons. Our [5-Clip Safety Station](#) is designed for hanging KutGlove™ Cut Resistant Gloves. But it gets better! Every Tucker Safety Products Safety Station can be customized (sizing, number of hooks/clips) and can feature safety icons, images, company logos, reorder information, and even safety procedures/tips to support training efforts and help remind workers about important safety practices. Call us today to learn more!

Call **1-800-786-7287** or visit [www.tuckersafety.com](http://www.tuckersafety.com) | 2835 Janitell Road, Colorado Springs, CO 80906

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