

The following resources are provided in the "Cal/OSHA Guide to Restaurant Safety" to help employees and employers improve safety in their restaurants. These resources are available by following the respective links.

- Cal/OSHA's Guide to Developing an Injury and Illness Prevention Program (IIPP) for "Restaurants"
http://www.dir.ca.gov/dosh/dosh_publications/restaurant_iippguide.doc
- Cal/OSHA's Model Hazard Communication Program (HAZCOM) for Restaurants
http://www.dir.ca.gov/dosh/dosh_publications/restaurant_hazcommodel.doc
- Cal/OSHA's Injury and Illness Prevention Program e-Tool
<http://www.dir.ca.gov/dosh/etools/09-031/index.htm>
- Cal/OSHA Website and Title 8 Regulations
www.dir.ca.gov/dosh/dosh1.html
- Child Labor Laws
<http://www.dir.ca.gov/dlse/childlaborlawpamphlet.pdf>
- Guide to California Hazard Communication Regulation
http://www.dir.ca.gov/dosh/dosh_publications/hazcom.pdf
- Kitchen Posters
<http://www2.worksafebc.com/Portals/Tourism/WCBInitiatives.asp>
- Kitchen Safety and Health
<http://www2.worksafebc.com/Publications/StartSafe-Kitchens.asp>
- LOHP Resource - Small Business Resources. Labor Occupational Health Program (LOHP), U.C. Berkeley
<http://lohp.org/projects/smallbusiness/index.html>
- LOHP Resource - Facts for Employers - Safer Jobs for Teens. Labor Occupational Health Program (LOHP), U.C. Berkeley
<http://youngworkers.org/employers/index.html>
- New Jersey FACE Dough Mixing Fatality
<http://nj.gov/health/surv/documents/01nj118.pdf>
- NIOSH Burn Injury Fact Sheet
<http://www.cdc.gov/niosh/topics/youth/pdfs/burninjury.pdf>

- NIOSH Electrical Safety in Restaurants
<http://www.cdc.gov/niosh/85-104.html>
- Ohio State Ladder Fact Sheet
<http://ohioline.osu.edu/aex-fact/pdf/0691.pdf>
- OSHA Youth Worker Safety in Restaurant - eTool
<http://www.osha.gov/SLTC/youth/restaurant/index.html>
- Protecting the Safety and Health of Restaurant Workers
<http://www.dir.ca.gov/chswc/WOSHTEP/Publications/RestaurantWorkbook.pdf>
- Restaurant Safety Training Guide
http://www.dir.ca.gov/chswc/WOSHTEP/Publications/SmallBusinessFlyer_Restaurant.pdf
- Restaurant Supervisor Safety Training Program. WOSHTEP/Commission on Health and Safety and Workers' Compensation
<http://www.dir.ca.gov/chswc/SBMRMaterials.htm>
- Safety on the Job is Everyone's Business
http://www.worksafebc.com/publications/health_and_safety/by_topic/assets/pdf/safetyonthejob.pdf
- Steps to Effective Worker Education and Training
http://www.worksafebc.com/publications/health_and_safety/by_topic/assets/pdf/3-steps.pdf
- University of Nevada, Reno Business Environmental Program College of Business
www.unrbep.org/environmental-management/index-of-documents/
- Washington L&I CO exposure
http://www.lni.wa.gov/wisha/p-ts/carbonMonoxide/lessons_learned.pdf
- Work Smarter, Not Just Harder (Available in English, Spanish, Chinese, Tagalog, Vietnamese)
 - English: http://www.dir.ca.gov/dosh/dosh_publications/restapost.pdf
 - Others: <http://www.dir.ca.gov/dosh/PubOrder.asp>