The **Restaurant Supervisor Safety Training Program** is designed for small business owners and managers to train staff to help make your restaurant safer.

This training program can also help you meet some of the requirements of Cal/OSHA’s Injury and Illness Prevention Program.

**This training program can help small business managers & owners to:**
- Identify ways to prevent injuries in your workplace.
- Engage workers in your safety program.
- Meet Cal/OSHA training requirements.
- Provide short interactive safety training activities tailored to your business.

**By using these materials, your employees will be able to:**
- Identify safety hazards in the workplace.
- Learn about and find solutions to hazards in the workplace.
- Contribute to a safe working environment.

Materials are available online at:
http://www.dir.ca.gov/chswc/WOSHTEP.html#3


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**For additional information or to schedule a customized training workshop in your area, contact:**

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