

Matching Vocabulary: Chapter 2 and 3

1. Medical treatment given to an injured person either for light injuries or until more complete treatment can be provided by emergency service or other health care providers.
 2. Work by reacting to the movement of flames.
 3. A safety inspection of facilities, equipment, employee practices, and management practices. The purpose of a general safety audit is to judge the level of safety in the operation.
 4. Also called Right-to-Know and HAZCOM. This safety standard requires that all employers notify their employees about chemical hazards present on the job and train employees to use these materials safely.
 5. Items (including chemicals) that cause short- or long-term injuries or illnesses.
 6. Work by reacting to heat. Detect fires where there is no smoke. They are activated by the significant increase of temperature associated with fire.
 7. Removes food or other obstacles from the airway of a choking person.
 8. The legal responsibility that one person has to another.
 9. A report OSHA requires from chemical manufacturers and suppliers for each hazardous chemical they sell.
 10. An event in which property damage or injury is narrowly avoided.
 11. The federal agency that creates and enforces safety related standards and regulations in the workplace.
 12. A summary of occupational injuries and illnesses that each operation maintains throughout the year.
 13. Materials, situations, or things (including chemicals) that can cause damage to property and immediate injury.
 14. All the property around a restaurant or foodservice establishment.
 15. Designed to meet the specific needs of the operation, these guidelines are based on existing safety practices and the insurance carrier's requirements.
- A. Hazard Communication Standard
 - B. OSHA Form No. 300
 - C. OSHA
 - D. Liability
 - E. Physical hazards
 - F. Heimlich maneuver
 - G. Smoke detectors
 - H. Near miss
 - I. Safety program guidelines
 - J. First aid
 - K. Health hazards
 - L. Immune system
 - M. Material Safety Data Sheet
 - N. General safety audit
 - O. Bimetallic stemmed thermo m.

16. Work by reacting to smoke. Smoke detectors require a flow of air in order to work well and should not be used in food preparation areas.

P. Heat detectors

17. Can check temperatures from 0°F to 220°F. This makes it useful for checking both hot and cold types of food.

Q. Flame detectors

18. The body's defense against illness.

R. Premises