

Family and Consumer Sciences Foods Lab Rules

1. Pass the safety test – know and understand how to operate equipment and use facilities in a safe manner. Follow OSHA guidelines.
2. Follow directions – read instructions and follow the guidelines set by the teacher.
3. Pull back hair and remove jewelry – keep hands away from hair and face. Wash hands with soap and water before, during and after lab time.
4. Do not wear loose clothing or open-toed shoes – wear apron or lab coat to protect clothing and non-slip, closed shoes that are safe in a lab environment.
5. Keep environment clean – wash equipment and lab facilities before, during and after the lab. Clean up spills and notify teacher of any broken equipment immediately.
6. Stay in lab area – do not enter into another lab groups' space or borrow equipment that has not been authorized for your use.
7. Sharp object safety – do not point sharp objects at anyone, do not leave sharp objects exposed so that others may reach for them, carry sharp objects appropriately.
8. Chemical safety – do not mix items together that are not part of the lab, keep cleaning agents separate from food storage.
9. Dispose of waste appropriately – use recycling bins and other waste receptacles for their intended purpose.
10. Do not remove food or other items from the lab without teacher permission – food leaving the lab could pose a liability risk.