

BROKEN GLASS RESOURCE GUIDE



Background

Broken glass is an injury hazard for store personnel and your customers. It can also lead to possible contamination during food production and storage.

Broken glass can come from broken windows, doors, oven windows, light bulbs and fixtures, etc.

Responsibilities

Person in Charge in the Store: The person in charge in the store is responsible for training all of their store and maintenance personnel on the dangers of broken glass and how to handle it properly. The person in charge should make sure employees follow the recommended procedures.

Store Personnel: Employees are responsible for properly handling broken glass and letting their manager know if they need help.

How to Prep

Appropriate training should be provided, and equipment for handling broken glass should be available at all times.

Procedure

Broken glass should never be placed in a regular garbage can inside a food service establishment. It poses a serious hazard to anyone handling the trash.

Glassware

- Containers to hold broken glass should be available in both the back of the store and the food prep area. These containers should be rigid and capable of withstanding puncture by broken glass.
- Any broken glass should be gathered up with appropriate personal protective equipment, such as cut gloves, brooms, and dust pans, and placed into the broken glass containers.
- If glass is broken at or above the level of open food, the food could have been contaminated by the glass. The food should be discarded for safety.

Light Bulbs/Fixtures

- Light bulbs, especially fluorescent ones, can shatter with no warning and produce a wide footprint of tiny glass pieces.
- Light fixtures in the store should be covered with protective shields on the fixtures or sleeves on the bulbs. Bulb sleeves should have protective end caps to prevent shattered glass from escaping.
- If shatterproof bulbs are used, shields are not required but are still recommended.
- If lights are broken at or above the level of open food, the food should be discarded for safety.

Additional Information

Food service equipment companies have options for appropriate broken glass containers and personnel protective equipment.

References

- U.S. FDA 2017 Food Code

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