

SAFETY BASICS *Healthcare Series*

Hand Tools

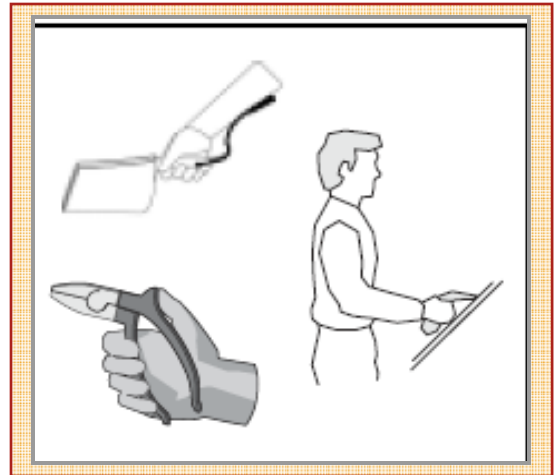
Activity: Dietary, laundry, housekeeping and maintenance

Description: Select and use properly designed tools

When to Use: When selecting tools for the kitchen, housekeeping, laundry and maintenance areas; Enhances tool safety, speeds process, reduces waste.

Points to Remember: Handles should fit the grip size of the user. If tool must be used with a bent wrist, purchase bent-handled tools. Minimize tool weight. Select tools that have minimal vibration or vibration-damping devices.

Implement a regular maintenance program for tools to keep blades sharp and edges and handles intact. Always wear the appropriate personal protective equipment.



Safety Basic Health Care Series Information is extracted directly from OSHA safety materials. For additional information consult www.OSHA.gov