

Safety Policy Statement from the MSV Partners

Revised July 2006

Each of our employees and guests is an essential ingredient to the success and growth of our company. We are proud of our employees and the effort they make to ensure the continued success of our restaurants. The patronage and loyalty of our guests is critical to the well being of the company and all of our employees. Therefore, the safety of our employees and guests is a prime concern to management. We are committed to providing a safe working and dining environment in each of our restaurants. With that in mind, the following management commitment is made to prevent unnecessary injuries to our employees and guests.

1. All members of management recognize that safety is an integral part of their responsibility and are accountable for preventing these injuries.
2. Safe working and dining conditions are a mandatory part of our business. Anything less is unacceptable.
3. All employees are to be properly and thoroughly trained in safe work practices and are to understand the importance placed on working safely each day.
4. Management is open to any suggestions, which will help us improve the safety of our employees and guests.
5. Safety is simply good business. Good for employees, good for our guests, good for our company.

The prevention of employee and guest injuries is of the utmost importance and a key ingredient to the continued success and growth of Mainstreet Ventures. We urge each of you to join us in committing to make our restaurants the safest possible places to work or dine. With your whole-hearted support, we will be able to achieve the goal of preventing unnecessary injuries.

Michael C. Gibbons

Dennis Serras

Chef Simon Pesusich

Safety At Work

Our goal with safety training is to prevent injuries while you are working, and in fact, prevent injuries to you anywhere. It is our belief that with minimal knowledge of conditions that increase injuries and care taken by both managers and all employees to avoid these conditions, we can provide a safe workplace for everyone.

We will teach safe practices. The managers will adhere to them consistently and it is then your responsibility to also follow through with safe practices and watch others to be sure that they do also.

The first step is in knowing what the hazards are and to eliminate them whenever they occur. Next, it is the awareness of what types of hazards are caused by carelessness. Then, it takes EVERYONE'S participation to ensure the safest environment possible. It must be a team effort if we are to achieve our safety goal.

It is everyone's responsibility to eliminate hazards when you see them, or to ensure that someone else is in the process of taking care of a hazard. It is also everyone's responsibility to keep your eyes open so as to not have an accident. An example would be to expect wet floors in the kitchen.

We will do everything we can to make it as easy as possible for you to follow our guidelines, which will help to make this restaurant a great place to work!

PURPOSE:

To learn or review safe work practices.

To prevent or lessen the probability of an accident and to minimize injury when accidents do occur.

DOCUMENTATION

In situations that involve an injury, be certain that an **Accident Report** is filed with a manager that shift. You will need to provide some information, such as family doctor and other personal information.

Safe Work Practices

Dress Code

- Wear proper shoes to prevent slipping and protect feet and toes from dropped items.
- Jewelry limitations are to avoid catching in equipment or children grabbing.
- Hair properly tied back avoids it getting caught in equipment.

To prevent falls:

- Wipe spills promptly,
- Wet floor signs in use.
(An employee must stay with spill until it is mopped and wet floor sign is in use.)
- No running.
- Do not distract co-workers.
- Look ahead.



To prevent cuts or other injury:

- Machine Guards in use.
- ALWAYS unplug equipment before cleaning. Extra caution with slicers!!!
- Pay attention when operating equipment.
- Learn proper knife handling.
- Never pick up broken glass by hand.
- Do not scoop glassware into ice bin- It can chip.
- Toss out chipped glassware or china.
- Broken chairs pulled from floor for repair.
- Do not distract co-workers.



To prevent burns:

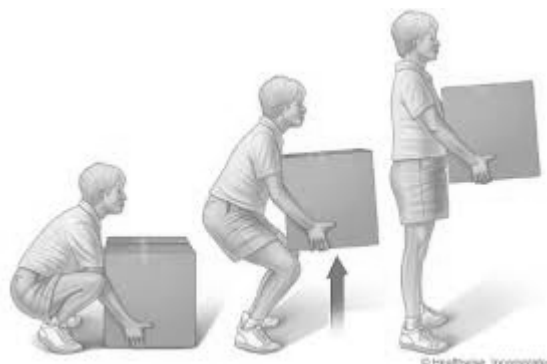
- Use towels for hot pots and plates.
- Warn guests of hot plates.
- Use extreme caution pouring coffee or other hot liquids.
- Do not distract co-workers.

To prevent chemical accidents:

- Proper chemical usage-Use the right things in proper amts.
- Read MSDS sheets and know what you are using.
- Never mix chemicals or cleaning products.
- Never store cleaning products with food.

To prevent strains:

- Proper lifting procedures.



In case of emergency:

- Tray stands and carts out of aisles.
- Exits not blocked.
- Fire doors remain closed.
- Chemicals not stored near exits.
- Know locations of fire extinguishers.

Choking:

- Know the Heimlich maneuver

Locations and Use of Fire Extinguishers:

- Door near host stand; back sidestand; bar; prep area; by the grill
- Pull pin. Squeeze lever. Aim at BASE of fire. Stand back 8 ft.

Evacuation Procedures:

- Fire – Walk calmly to the nearest exit
- Tornado – Get away from windows, into storeroom, walk-in cooler or basement
- In the case of some emergencies, managers will calmly direct guests and employees.

EMERGENCY TREATMENT OF WOUNDS***CUTS, WOUNDS AND ABRASIONS***

- Direct pressure is preferred treatment to stop bleeding.
- If limb is bleeding severely, raise it above level of heart and continue direct pressure.
- Seek medical assistance for deep, large or facial wounds.
- Cuts and abrasions should be cleaned and covered to prevent infection.

WHEN TO SEEK MEDICAL ATTENTION

- If there is spurting bleeding...this is an emergency!
- If slow bleeding continues beyond 4-10 minutes.
- If there is foreign material in the wound that does not wash out easily.
- If the wound is a deep puncture.
- If the wound is long or wide and may require stitches.
- If a nerve or tendon may be cut, particularly in hand wounds.
- If the wound is on the face or wherever a noticeable scar would be undesirable.
- If the wound is of a type that cannot be completely cleansed.
- If the wound has been in contact with unclean material.
- At the first signs of infection (pain, reddened area around wound, swelling).

BURNS

- Put burned area immediately in ice water and seek medical attention.

BRUISES

- Apply ice bag or cold compress for 25 minutes.
- If skin is broken, further treatment is same as for a cut.

BLISTERS

- Keep clean with mild soap and water and protect from further irritation.
- If blister is broken, treat as an open wound. If infected, seek medical assistance.

FOREIGN BODY IN EYE

- If particle is located, do not rub eye.
- Gently touch with point of clean, moist cloth and flush eye with water.
- If unsuccessful or pain persists, cover eye and refer to Dr.
- Do not attempt to remove foreign object with a match, toothpick or any other instrument.
- Do not use dry cotton around eye.
- If something is splashed in eye, flush immediately with water and seek medical attention.

REPORT ALL INJURIES IMMEDIATELY TO A MANAGER!



LOCATION OF FIRE EXTINGUISHERS

1.

2.

3.

4.