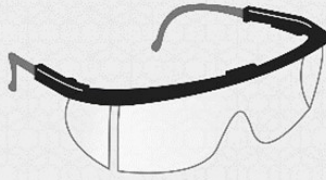


# Pesticides and Food Safety: Restaurant Safety Infographic





## Always Wear Personal Protective Equipment!

Wear safety glasses or goggles, rubber gloves,  
and work clothes.\*



## Always Read the Label

The label provides information on how  
to safely use the product.



## Never Store Sanitizer in a Food or Beverage Container

### What is a Sanitizer?


A sanitizer is a type of pesticide used to kill germs. A pesticide is any substance intended to control, destroy, repel, or attract a pest, and also includes insecticides and rodenticides.


**42%** 42% of injury/illness occurred when personal protective equipment should have been worn, but was not.<sup>†</sup>

**91%** 91% of the products involved in pesticide injury/illness at food facilities were sanitizers.<sup>†</sup>

### A Safe Workplace

California employers are required to provide a safe workplace and training to workers in a language they can understand. To file a workplace complaint, contact Cal/OSHA at:

 [www.dir.ca.gov/dosh/complaint.htm](http://www.dir.ca.gov/dosh/complaint.htm)  
or call (510) 286-7000

 For injury or illness, call the California Poison Control Hotline at: **1 (800) 222-1222**

\* Specific personal protective equipment requirements are indicated on product label.  
<sup>†</sup> Based on 679 associated pesticide-related illnesses that occurred at food facilities, 2005-2014 Pesticide Illness Surveillance Program Data.

Source: <https://www.cdpr.ca.gov>