

M9-EN.11 INTERNET REFERENCES

No.	Link	Short description
1.	http://www.vdi.lt/risk/2_1_1_aspect.html	Occupational risk assessment and prevention
2.	http://www.vdi.lt/risk/annex_1.html	Seminar material: physical risk, types of mechanical risk, electricity risk, biological risk, ergonomic-physiological factors.
3.	http://www.hse.gov.uk/pubns/indg237.pdf	Operation of portable electrical equipment in hotels
4.	http://www.eugvilsta.lt/en/gesintuvai.htm	Fire fighting means. Types of fire extinguishers
5.	http://www.aroste.lt/catalog/articles.php?tPath=2_10&op=list&language=en	Fire fighting means. Use of different of fire extinguishers
6.	http://www.labelsourceonline.co.uk	Safety signs and labels
7.	http://www.hse.gov.uk/temperature/	HSE information sheet on safe work in hot environment
8.	http://www.hse.gov.uk/pubns/geis1.pdf	Risk of overheating while working in hot environment and preventive measures
9.	http://www.hse.gov.uk/pubns/fis03.pdf	HSE information sheet on workroom temperatures in places where food is handled
10.	http://www.hse.gov.uk/pubns/cais24.pdf	HSE information sheet on preventing back aches and to kitchen and food service staff
11.	http://ew2005.osha.eu.int/hl_prevention	Noise and hearing loss prevention. Musical samples for impaired and normal hearing
12.	http://www.hse.gov.uk/noise/worried.htm#symptoms	HSE information sheet on hearing conservation
13.	http://www.hse.gov.uk/pubns/indg362.pdf	Noise control at work manual
14.	http://ew2005.osha.eu.int	Animated cartoon on noise at work
15.	http://www.smokefreeatwork.ie/pdf/guide_3_secondhandsmoke.pdf	Passive smoking and impact on human health
16.	http://www.hse.gov.uk/pubns/cais12.pdf	Maintenance priorities in catering. HSE information sheet
17.	http://www.hse.gov.uk/pubns/cais16.pdf	Safety signs in catering industry. HSE information sheet
18.	http://www.hse.gov.uk/pubns/cais17.pdf	Safety during emptying and cleaning of fryers. HSE information sheet
19.	http://www.hse.gov.uk/pubns/cais20.pdf	Health and safety for waiting staff. HSE information sheet
20.	http://www.hse.gov.uk/pubns/cais23.pdf	Gas safety in catering and hospitality. HSE information sheet
21.	http://www.hse.gov.uk/pubns/fis06.pdf	Slips and trips. Summary guidance for the food industry. HSE information sheet
22.	http://www.hse.gov.uk/pubns/misc686.pdf	Working together-to reduce stress at work
23.	http://www.sanitex.lt/index.php?show_content_id=92015	Compliance to hygiene and sanitary norms in a professional kitchen
24.	http://www.ddd.lt/motyvai.htm	Pest control
25.	http://www.hse.gov.uk/pubns/cais6.pdf	Prevention of slips and trips in catering sector
26.	http://www.hse.gov.uk/slips/issues.htm	Live issues
27.	http://osha.vdi.lt/PDF/Topics/stress/FS23LT.htm	Information sheet on psychosocial risk factors, harassment and prevention
28.	http://www.soundblock.com.au/machinery6.html	Noise blocking measures
29.	http://www.hse.gov.uk/electricity/electricequipment#condition	Visual inspection of electrical equipment