



Fisher Phillips Attorney Shares Tips on Workplace Safety in the Restaurant Industry

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In an article for *FSR Magazine*, Atlanta attorney Corey Goerdts walks through the long list of food safety guidelines and rules that restaurants must follow to pass health inspections. Couple these with the cornucopia of changing occupational safety laws and regulations to keep up with, and some restaurants inevitably fall short. Corey writes, “Nobody wants an overcooked turkey, and food poisoning can knock you out of commission for a couple days, but the consequences for a restaurant on OSHA’s “naughty” list can be far more serious. OSHA can fine restaurants over \$12,000 per violation for certain first-time citations, and \$126,749 for each willful or repeat violation.”

To read the full article, visit [FSR Magazine](#).

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