



BURN HAZARDS IN FOOD SERVICE



This talk will help food service workers recognize hazards and prevent burns while working in the restaurant and food service industry.

Materials to have on hand:

- First-aid kit
- Any applicable standard operating procedures

Items for attendees to consider during talk:

- Do you know the burn hazards you could face every day?
- Do you know what causes the majority of burn injuries in food service?

TALK

Food preparation and service involves many safety and health hazards. Today we'll discuss hazards that could result in burn injuries and the many things you can do to minimize these injuries.

Direct flames are responsible for only a small percentage of burn injuries; the majority of burns sustained in the restaurant industry are caused by deep fat fryers, followed by hot water and steam burns. Handling pots and pans can also create burn hazards.

Use these work practices to avoid burning yourself.

When working with deep fat fryers:

- Dry food before placing in hot oil.
- Never leave hot oil unattended.
- Place food in the basket, then slowly lower into hot oil—do not drop food into hot oil.
- Gently raise the basket.
- Fill fryers no more than half full.
- Keep liquids away from fryers.
- Cool oil and grease before handling it.

When using stoves and ovens:

- Turn off the electric elements and gas flames of stove when they are not in use.
- Adjust burner flames to cover only the bottom of the pan.
- Wear oven mitts to handle hot objects, and use long gloves for deep ovens.
- Release the pressure safely before you open cookers and steam ovens.
- Report any problems to your supervisor.

When using pots and pans:

- Organize your work area to prevent contact with hot objects and flames.
- Let others know when you are carrying something hot.

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Talk Date: _____

Location: _____

Supervisor/ _____

Presenter: _____

Attendees: _____

Comments: _____

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- Stand to the side when you work with pots containing boiling liquids.
- Use lids and covers.
- Make sure that metal spoons are not left in pots and pans while cooking.
- Keep pot and pan handles away from hot burners, and make sure they don't stick out from the counter or cooking stove.
- Use oven mitts or a dry cloth to lift lids—wet cloths conduct heat and can burn you.
- Open lids away from you.
- Do not use aprons as potholders, especially if you're working near open flames.
- Assume that all pots, pans, and metal handles are hot—touch them only when you are sure they are safe or when you're wearing proper gloves.

If you're steam-cleaning equipment, wear the correct personal protective equipment. You should wear a face shield, rubber gloves, and boots, plus an apron long enough to cover the tops of the boots. Additionally, you should wear your boots inside your pant legs, so that hot water cannot flow into your boots.

Following these simple work practices will help you avoid burn injuries and keep you safe.

