SafetyTalk

Topic: Food Service – Burns

Safety awareness goes a long way in preventing accidents in the food service industry. The following information is key to preventing burns, which are among the most common injuries experienced by food service personnel.

General Safety Tips

Ovens

- Ensure pilot is lit when starting a gas oven/burner
- Use oven mitts/potholders when handling small hot items such as pan lids, plates, etc.
- Use longer oven mitts when handling large hot items or when reaching into an oven
- Keep oven mitts clean and dry

Ranges

- Assume all things on the range are hot, including the range itself
- Avoid positioning utensil handles near burners
- Position pot/pan handles away from walking-aisles
- Direct steam away from body when removing lids

Steam Tables

- Tilt food containers away from body
- Avoid reaching across steam tables
- Turn off valves when the tables aren't in use
- Allow equipment to cool before cleaning

Fryers

- Ensure fryers and frying area is free from grease build up
- Follow manufacturer guidelines for appropriate fill level instructions be careful not to overfill
- Use silicone gloves and an apron when filtering or handling vats of hot grease
- Allow oil to cool first before changing drain oil into metal containers, never plastic

Dishwashers

- Avoid handling hot dishes with bare hands
- Allow machine to cool before opening wait for steam to dissipate

Topics to Discuss

- Common risk factors and types of burns (steam, hot surface, chemical, etc.)
- Fire/burn procedures
- Injury reporting

Resources

For more information about this topic, visit:

• United Heartland Resource Library: <u>UnitedHeartland.com/resource-library</u>



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SafetyTalk

Topic:	Organization Name
Date:	
Location:	
Meeting Organizer:	
Items Discussed:	
Problem Areas or Concerns:	
Attendees (Names/Signatures):	
Comments:	



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