

SAFETY TIP #3 : Preventing Burns & Scalds



- Ensure workers are trained on the hazards of hot liquids and safe work practices.
- Place microwaves at a safe height within easy reach for all users to avoid spills.
- Avoid overfilling pots, pans or fryers.
- Assume all pots and metal handles are hot.
- Maintain equipment to ensure that lids are tight fitting and handles are securely attached on vessels.
- Ensure someone on each shift knows and can use first aid procedures for managing burns.
- Use no-slip matting, no-skid waxes and coat floors with grit, especially in areas where cooking oils and other liquids may spill.
- Slips, trips and falls are the major cause of restaurants scald burns. Always practice good housekeeping, keep floors clean of liquids and other debris.

