

SAFETY TIP 3: Preventing burns and 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



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