

Food Service: Preventing Burns

Did you know burns are the second-most frequent type of accident in a restaurant? Food service employees are susceptible to burn hazards when working around fryers, ovens and other cooking equipment, so careful handling is required.

General safety tips

- Check and maintain cooking and heating equipment on a regular basis — make necessary repairs immediately
- Insulate and protect hot water lines
- Assume all things on the grill/range are hot, including utensils
- Use proper heat-resistant personal protective equipment (PPE) such as oven mitts
- Keep heat-resistant PPE clean and dry
- Ensure exhaust vents, hoods and ducts are cleaned at regular intervals

Safety with fryers

- Ensure fryers and frying area are free from grease build-up
- Never overfill the fryer
- Never leave hot oil or grease unattended
- Lower food into fryer carefully to reduce splashing
- Maintain at least 16 inches of clearance between any open flames and deep fryers
- Allow oil to cool before changing – drain oil into metal containers, never plastic
- When draining and filtering oil from deep fryers, the best protection is a filtration suit, which provides full-body protection against spills
- Ensure an approved fire extinguisher is nearby in case of a grease fire

