

Preventing Burns and Scalds: Restaurant Safety Infographic



StartSafe
Your Restaurant and Catering Business

Safety Tip 3: Preventing burns and scalds

 **If oil catches fire:**
• Cover it with a safety blanket or damp cloth or use foam or powder fire extinguisher if trained.
• Turn off the gas or power.
• NEVER use water.
• NEVER try to carry the burning pan.

Open lids away from you.

Use oven mitts or dry cloths when handling hot objects.

Don't overheat oil - it can burst into flames.

Don't let handles stick out over the floor.

WorkSafe
WORKERS' COMPENSATION BOARD OF BC

A black and white illustration of a chef wearing a tall white hat, a white jacket, and patterned pants. The chef is standing in a kitchen, leaning over a counter with several pots and pans. The chef is holding a lid over a pot. There are callout boxes with text pointing to various safety points: 'Open lids away from you.' points to the lid being held; 'Use oven mitts or dry cloths when handling hot objects.' points to the chef's hands; 'Don't overheat oil - it can burst into flames.' points to a pot; 'Don't let handles stick out over the floor.' points to the handle of a pan.

Source: stellys.sd63.bc.ca