

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.



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WORKERS' COMPENSATION BOARD OF BC

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