



You're Worth It
WSCC



CULINARY ARTS TOOLBOX TALK

SCALDS AND BURNS



When you are working in a kitchen, sources for scalds and burns are always around you. These injuries are very painful, can take a long time to heal, and can be lifelong sources of pain, disfigurement, and disability.



SAFETY TIPS

1. Keep a tidy work area.
2. Use oven mitts or dry cloths when handling hot objects. Never get these objects wet, as wet cloth will not protect you from heat.
3. Open lids away from you.
4. Identify pots and pans that have just come out of the oven by tying a piece of paper towel around the handle. It will remind you and your co-workers that it is too hot to touch.
5. Keep handles turned in to prevent them sticking out over the floor.
6. When you are walking with a hot tray, say loudly and clearly "behind" or "hot" to prevent co-workers from bumping into you.
7. Never place a hot pan, pot or kitchen tool in the dish pit without warning your co-worker.
8. If you do burn yourself, apply first aid according to the type of burn you received. Before you start working, make sure you know the food you are working with, and the best way to care for a potential burn:
 - For example, when working with hot sugar (caramel), do not run your hand under cold water. The sugar will harden around your burned skin making the injury worse.
9. Don't overheat oil, it can burst into flames.
10. If oil catches fire:
 - Cover it with a safety blanket or damp cloth, or use a foam or powder fire extinguisher (if you're trained in their use).
 - Turn off the gas or power.
 - NEVER use water to put out an oil fire – it spatters the oil, spreading the fire.
 - NEVER try to carry the burning pan.

EXAMPLES OF HAZARDS

- Hot surfaces (stoves, ovens)
- Hot utensils (pots, pans)
- Hot foods and liquids
- Open fires – accidental or flame grill



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Stay Safe FROM SCALDS AND BURNS



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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