



HEALTH AND SAFETY
AUTHORITY

Simple Safety Series



Food and drink sector – Burns & Scalds

Burns can result in long and painful rehabilitation!



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Simple Safety Sheet

- 1 Do not carry hot containers.**
- 2 Use oven gloves.**
- 3 Keep floors and access routes clear.**
- 4 Don't reach across hot surfaces.**
- 5 Open lids away from you.**
- 6 Observe 'Caution hot' signs.**
- 7 Lower food into hot fat slowly.**



Name	Signature	Date	Name	Signature	Date



How to use sheets?



Ensure that sheet is relevant

Points are listed by priority

go through points in order

Confirm employees understand

Ensure each sheet is signed off

Sheets can be used as posters



Briefing Aim



To support Simple Safety sheets

To outline burns and scalds in Food
and Drink sector

To provide more information



1 Do not carry hot containers



Do not carry hot containers
especially across busy areas

Let containers cool first

Plan to avoid need to carry

2 Use oven gloves



Use oven gloves provided

Avoid using a tea towel instead

Take care that gloves fit properly

Ensure you have a proper grip
before moving





3 Keep floors etc. clear

Keep floors **and access routes**
clear

Practice good housekeeping

A slip/trip can lead to a burn/scald
injury

Never place hot containers on the
floor



4 Don't reach across hot surfaces



Do not lean across hot stoves

Walk around the side where possible

Switch flames off before leaning over gas rings



5 Open lids away from you



Open lids away from you and
others

to prevent the rise of steam as well
as splash back from liquid food





6 Observe

"Caution Hot" signage

Ensure proper signs in place

Assess all areas to see if signs
needed



7 Lower food slowly



Lower food **into fat or hot liquids** slowly

Hot oil splashback is a risk when frying

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This is the end of the training
Put the simple steps into use

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Keep records here

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**Remember:
if it doesn't seem
safe
it probably isn't**



Topics in this series



Food & Drink - Manual Handling

Food & Drink - Slips, Trips & Falls

Food & Drink - Cuts

Food & Drink - Burns & Scalds

Food & Drink - Falling Objects



END

