

Kitchen Burn Safety Sheet

The kitchen has many common hazards that can lead to a burn related injury. Your safety should always take priority when working in the kitchen. Be sure you know and are aware of the hazards present in your workplace and the steps to take to reduce your risk of injury.

Types of Burns



FIRE



THERMAL
& SCALDING



CHEMICAL



ELECTRICAL

- **Thermal Burns, Dry Surfaces** – caused by contact to heat, open flames, hot objects and explosions
- **Thermal Burns, Hot Liquids** – caused by contact with boiling water, steam, oil, and food juices
- **Chemical Burns** – caused by exposure to corrosive or caustic materials
- **Electrical Burns** – caused by coming into contact with electricity

Western University Standards

- Complete all required training
- Practice safe working habits
- Report hazards immediately
- Wear appropriate protective equipment



Preventing Burn Tips

Dos

- Complete training
- Review Job Hazard Analysis for all assigned tasks
- Know the hazards of hot equipment and tools and processes
- Report a hazard immediately
- Handle hot items with hand protective equipment (oven gloves, dry cotton cloth, steam glove)
- Use long handled utensils when handling hot items
- Always read the Safety Data Sheet (SDS) before working with chemicals
- Wear appropriate protective equipment when working with chemicals
- Wear long sleeve uniform to protect arms If ever unsure about a task, ask a supervisor
- Know where the first aid kit is – and who is trained in First Aid

Donts

- Never handle hot items without protective gloves
- Do not reach and/or overreach across hot surfaces
- Never open steamer/oven while standing in front
- Avoid using defective/broken equipment

