

LESSONS	LEARNT
Type of Incident:	Hot Oil Incident
Classification of Incident:	Serious Burns
Summary of Incident:	On Wednesday 10th October 2018, the IP was making doughnuts and cooking them in a medium sized pan, which was filled between one third to a half full of oil, on the stove top. There was another pan of water with five tins of condense milk directly behind the pan of oil, which were being boiled to make caramel. The IP had just removed the last batch of doughnuts and had started to toss them in the tray of sugar located on the work bench opposite the stove. The IP was standing at a slight angle with their back to the stove when the pan of hot oil was dislodged/slid from stove top and splashed the employee on their right inner calf and the left lower calf, ankle and foot. The IP managed to hold them self up by using the trolley and workbench, to prevent them self from slipping in the oil and manage to move away from the area. The IP kicked off their shoes and a colleague removed their trousers and then placed the IP into a sink of cold water where they poured cold water on the affected areas. IP remained in the cold water until taken to hospital and was later referred to the burns unit. The IP has under gone several skin grafts as a result of these burns. At the time of the incident the IP was wearing a slipper style shoes with ankle socks. This resulted in a RIDDOR reportable incident to the Health and Safety Executive. This was a serious incident that caused significant injuries.
Photographs of Incident:	



Possible Causes:	It is likely that the vibrations from the boiling pan of condensed milk, situated at the back of the stove and behind the pan of oil, has contributed to the pan sliding off the stove. The stove was not level, causing a slight decline towards the front, which would have also contributed to the movement of the pans.
Immediate Action Taken:	 Employee taken to hospital and referred to the burns unit. Employee has been signed off work due to the nature of the injuries and having to undergo skin grafts.
Lessons Learnt:	 Not to use stove top pans of hot oil to cook doughnuts. Not to boil tins of condense milk on the stove top. To make sure that equipment is levelled correctly when installed.
Actions to be Taken (By Whom)	 The stove unit to be levelled correctly. All team members to be briefed on the correct procedures on how to cook condense milk, when making caramel. Briefing sheet Cooking Condensed Milk to be used to deliver this training. Once the briefing has taken place, staff should sign to confirm they have received the training. Doughnuts to only be cooked in a deep fat fryer. All team members to be enrolled on to the ABC session Burns and Scalds through the Navitas training platform. All team members to be enrolled on to the ABC session Accidents and Near Misses through the Navitas training platform. All relevant risk assessments and safe systems of work to be reviewed and signed off by the manager. All team members to receive risk assessment training along with the safe systems of work. This training to be documented and signed for by the team member. Team members to wear socks which covers the foot, ankle and lower calf. Approved safety shoes to be ordered for all team members. PPE requisition forms to be completed for each team member and signed.