



# SAFETY



# CONVERSATION



## WHAT YOU'RE GOING TO LEARN

In this safety conversation we will discuss the safety precautions to take when working with cooking equipment or handling hot items whilst in the kitchen. We will also discuss useful tips to avoid burn and scald injuries.

## HOW IT WILL HELP YOU IN YOUR JOB

Following this conversation, you will:

- Understand the hazards associated with cooking equipment that cause burns and scalds
- Know the precautions that should be in place as well as what you can do to avoid injury

## WHAT YOU NEED TO KNOW

Most burn and scald injuries in Compass affect the hands and arms. These happen most often when using cooking equipment, handling hot food and liquids; and when serving hot food and beverages. There are simple things you can do prevent incidents and injuries to yourself and your team.

**In food preparation** – Use oven gloves or cloths as required by risk assessment to protect the hands and forearms when placing items into and removing items from ovens.

- Ensure oven gloves or cloths are clean and dry. Any dampness will rapidly turn to steam on contact with a hot surface and scald you
- Assume all pots and metal handles are hot. Touch only when you are sure they are not hot or when using oven cloths or gloves
- Use long tools such as tongs and spiders to turn and to lift foods out of a deep fat fryer when not using the frying basket so that your hands do not get close to the hot oil.
- Do not allow cloths to hang down when moving pans of hot food or liquid on cooker hobs. The cloth can catch on the hob stands causing the pans to tip and spill over.
- When removing items from the steamer be aware of potential build of water on lids and cling film – tilt the item backward into the steamer to drain the excess water back into the steamer.
- Where practicable, the use of steamer shelves above eye-level should be avoided
- Do not use worn or damaged oven cloths or gloves. Report these to your manager or supervisor and get a replacement

**In food service** – ensure you are using the correct service utensils to avoid burns from hot lights.

- When setting up service points use trolleys to move hot food to the servery, do not attempt to catch falling hot equipment or hot food.
- Keep your long sleeves rolled down to provide added protection from hot surfaces or spillages
- If service equipment is faulty or damaged report this to your manager and remove the equipment from operation.

**Hot beverage service** – Ensure that lids are placed tightly onto take-away cups when serving hot drinks

- Ensure you keep your hands and arms away from steam and steam wands.

## Topic: Avoiding Burns & Scalds



## BE MINDFUL

- Take time to complete the task correctly and safely, do not rush when handling hot equipment or items
- Be aware of those working with you and what they are doing to avoid injuries to each other

## SPEAK OUT

- If there are defects with equipment or utensils, stop using the item and report it to your manager
- Where you require new cloths or oven gloves for safety reasons notify your manager

## GET INVOLVED

- Set the example and ensure you are always following the safe systems of work
- Encourage your team follow instructions and not to take shortcuts

## YOU'RE VALIDATION

- When removing items from a steamer or combi what should we do?
- If there is a defect to equipment or PPE what should you do?

## DID YOU KNOW?

**Did you know that over 40% of all burns and scalds reported occurred when inserting and removing food from ovens?**



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