

STAY SAFE WITH SOCIETY



PREVENTING BURNS IN THE FOODSERVICE INDUSTRY

Food service employees use equipment and serve food that requires careful handling to prevent burns and other injuries. You need to know how to protect yourselves and your guests.

The Occupational Safety and Health Administration (OSHA) requires that employers provide employees with adequate personal protective equipment (PPE), train employees how to use PPE, and ensure that employees wear PPE.

To prevent burns and ensure that your business gets the most out of its equipment, choose equipment that:

- Is non-toxic. PPE should be made from non-toxic material, and remain non-toxic when exposed to high heat.
- Is resistant to heat, flame, liquid grease, and steam. A key criterion is high heat transfer time, which is the time required for heat to pass through the PPE and injure the wearer.
- Has a liquid-vapor barrier. Liquid-vapor barrier PPE is washable without losing its effectiveness, capable of use when wet, resistant to direct flame for 10 seconds, and can be continuously exposed to 450 degrees for extended periods of time without losing its protective qualities.

Before working with anything hot, make sure that you are wearing the proper PPE.

Checklist:

- Do you wear vinyl food-prep gloves, rubber dishwashing gloves, or cotton gloves when handling hot foods?
- Do you wear a shirt that covers the chest and arms down to the wrist?
- Do you wear an apron?
- Do you use pot holders, gloves, mitts, and sleevelets?
- Do you inspect all PPE prior to using it?
- Is damaged PPE removed from service and replaced?
- Does everyone know that, when possible, they should allow hot items, equipment, utensils, and liquids to cool down before handling?

**FOOD SERVICE
EMPLOYEES SHOULD
WEAR PROPER PPE
BEFORE WORKING WITH
ANYTHING HOT TO
PROTECT THEMSELVES
AND GUESTS.**

A Small Detail
That Can Make a
Big Difference.

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