

Preventing Burns and Scalds: Restaurant Safety Infographic



StartSafe
Your Restaurant and Catering Business

Safety Tip 3: Preventing burns and scalds



If oil catches fire:
• Cover it with a safety blanket or damp cloth or use foam or powder fire extinguisher if trained.
• Turn off the gas or power.
• NEVER use water.
• NEVER try to carry the burning pan.



Open lids away from you.

Use oven mitts or dry cloths when handling hot objects.

Don't overheat oil - it can burst into flames.

Don't let handles stick out over the floor.

WorkSafe
WORKERS' COMPENSATION BOARD OF BC

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