

# Hospitality – Preventing burns

## What is the problem?

Workers being burnt by stoves, hot oil, boiling liquids, hot pots/trays, pressure cookers, caustic chemicals and steam emissions.

## What are the risks?

Burns to arms, hands, fingers and legs are caused by:

- knocking over pots of hot liquids with handles sticking over the bench
- slipping on the floor and falling onto hot objects
- exposure to flames, splattering oil and steam
- carrying hot objects in restricted spaces
- using caustic chemicals.

## What is a solution to the problem?

The risk of burns can be eliminated or reduced by:

- working away from heat sources whenever possible
- having a non-slip floor
- following manufacturer's instructions for using equipment
- fitting splatter guards around deep fryers
- using long handled baskets or automatic food-lowering devices for deep fryers
- allowing time for hot oil/grease to cool down before handling
- using pots and containers with suitable capacity that can withstand hot temperatures (do not use plastic)
- using pot lids and opening lids away from your body
- ensuring pots don't hang over the edge of the stove
- ensuring you can comfortably lift a pot full of liquid before you boil it
- decanting hot liquids/food from large pots if they are used

- wearing appropriate clothing, such as long-sleeved heat-resistant shirts, aprons, gloves and covered non-slip shoes
- using oven mitts and dry cloths when handling hot objects (do not use wet cloths)
- reading labels of cleaning chemicals.

## Further Information

### WorkSafe Advisory Service

Toll-free: 1800 136 089

Email: [info@worksafe.vic.gov.au](mailto:info@worksafe.vic.gov.au)

[worksafe.vic.gov.au](http://worksafe.vic.gov.au)

### Related publications

Injury Hotspot – Young Workers in Hospitality  
WorkCover NSW, *Safety at work – A guide for young workers in hospitality*

(Health and Safety Solution continued overleaf.)

# A Health and Safety Solution

## The problem



Workers should not lift large pots full of boiling liquid. Ensure you can comfortably lift a pot full of liquid before boiling.

## A solution



Decant hot liquids/food from large pots.



Slippery floors can lead to staff falling over and receiving burn injuries. Ensure the kitchen floor is non-slip.