



## Working with Hot Objects      Worker Info Handout

Hot items can be found throughout the kitchen, including the fryers and grills, warming stations, on counters and in the dish pit. A lot of burns and scalds can be caused by the steam coming off food rather than the food itself.

**Direct Hazards:** Hot Food, Pans, Stoves, Ovens, Steam

**Potential Injuries:** Burns, Scalds

**Personal Protective Equipment:** Oven Mitts, Dry Cloths

**Training Required:** On-the-job Training

**Legal Requirements:** N/A

### Important Information for Workers

#### Worker Responsibilities Before Touching Something Hot:

- Treat something as hot if you are unsure of its temperature.
- Do not rush. Take your time and focus on what you're doing.
- Make sure you have oven mitts or dry cloths with you in the kitchen.

#### Worker Responsibilities During Work with Hot Objects:

- Use oven mitts or dry cloths when handling hot objects.
- When checking the contents of a hot pot, lift the lid away from you.
- Make sure people around you are aware of the hazard.
- Add items to a hot pan with a motion away from you.
- Position the handles of pots and pans in between burners. Do not leave handles hanging over the side of the stove or directly above other burners.
- Say "hot and behind" when moving past someone or around a blind corner.
- Do not leave hot pans unattended without leaving indications that it is hot. For example, leave a cloth draped over the handle.
- Do not overheat oil as it can burst into flames. If you have an oil fire, turn off the burners and cover with a fire-smothering blanket or damp cloth. Do not move the burning pan.



#### In Case of Burns to the Skin:

- Eliminate the heat source, or have someone else take over the task.
- Run the burn under cold water and call for first aid.
- If necessary, seek higher medical attention.
- Report the injury to your supervisor right away.

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