MENU

SHSA

Dangers in your Kitchen!

Today's Specials

Deep Fat Fryers

Are a danger in the kitchen as those who use them are at an increased risk of burn injuries. Use caution when around hot oil, and get the training needed before starting your shift.

Coffee, Tea and other hot beverages

Pouring coffee and other hot drinks is a danger, especially when you are in a rush or distracted. Take the time to always ensure you are pouring safely.

Stove Ranges

Never reach over a hot stove, there is a good chance you will get burned!

Hot Food Items

Food is hot when it is coming out of the kitchen. Plan a good traffic route in and out of the kitchen to avoid collisions!

Safety Tips...Priceless!

Deep Fat Fryer:

-Only add oil to the fill line.

-Do not spill water or ice into the fryer.

-When removing food from fryers, allow the grease to drain for several seconds.

-Place splatter guards around deep fryers.

-Keep cooking oil at the recommended cooking temperature.

-Skim and remove food particles and crumbs from the fryer frequently.

Coffee, Tea and other hot beverages:

-Do not remove coffee pot until it has finished brewing.

-Pour coffee carefully, and do not get distracted. Make sure to not overfill.

-Keep hot liquids away from the edges of counters.

-Move slowly when carrying open containers of hot liquids.

Stove Ranges:

-Ask for help when carrying a heavy hot pot off the burner.

-Assume all pots, pot handles, and utensils in pots are hot, and use oven mitts.

-Keep pot handles away from burners.

-Check hot food carefully, and open container lids away from the face.

-Avoid overfilling pots and pans.

-Do not reach over hot surfaces and burners.

Hot Food:

-Use a tray to carry all hot food items.

-Use a waiter's cloth when touching hot plates and cloth to remove food under the heat lamp.

-Microwave items are hot too! Items heated in a microwave continue to heat, even after it is off.