



Education Module

“Hot! Hot! Hot!”

Objective: Prevent Burns

Definition

Unfortunately, burn injuries are common in school food service. If we exercise caution, follow proper procedures, and utilize the proper protective equipment, we can reduce or eliminate the number of injuries. This lesson plan will help you train your staff to protect themselves and others from burns.

Discussion Points:

- Properly place lids on containers when transporting hot foods.
- Follow correct procedures for using all appliances and equipment.
- Wear personal protective equipment around “hot spots” such as fryers, broilers, heat lamps, steamers, ovens and hot water.
- Wear an apron, face shield and gloves when handling hot oil to protect yourself.
- Be careful when removing items from ovens or steamers.
- Make sure fry baskets are dry before you put them in oil. Wet fry baskets splatter oil and create steam.
- Do not overfill fry baskets. You could splash hot oil and burn yourself.
- Be careful not to drip oil on the floor. Wipe up spills immediately.
- Use management approved safety procedures for oil disposal, filtration and cleaning of deep fryers.
- Warn others when you are:
 - ✓ carrying hot food
 - ✓ serving hot food
 - ✓ putting food into hot oil
 - ✓ pouring hot liquids
- Always let ovens cool down before cleaning.