

Burn Prevention

Lesson Description:

This lesson covers working safely in a school nutrition environment and the importance of personal responsibility to consistently identify workplace hazards. Practice based activities are used to identify work hazards that can lead to injuries in the kitchen and adjacent areas as well as the consequences of not taking action when a hazard is identified.

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.

Lesson Objectives:

At the end of this lesson the participant will be able to:

1. Identify workplace hazards that can lead to burn injury and the locations they most likely occur.
2. Understand they have a responsibility to identify hazards, work safely and to notify supervisors of potential burn hazards.

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.