

Workplace Health and Safety Queensland

Takeaway food retailing industry - Burns

Burns from hot oil, deep fryers and ovens are common in the food industry. Many jobs involve contact with hot food, equipment, surfaces and liquids.

Possible solutions

- Consider an alternative cooking method to deep frying (eg micro-waving, grilling, baking, etc)
 - Maintain seals regularly on deep fryers
 - Outsource cleaning and maintaining of deep frying oil
 - Install a gravity feed chute on deep fryers to an external receptacle so that workers do not have to handle hot waste cooking oil
 - Use vegetable oil instead of animal fat for frying as it remains in liquid form when cool and reduces the risk of workers getting burnt
 - Install automatic food lowering devices
 - Cleaning and oil filtering should be planned as the first task of the day rather than during the closing down procedure, as this allows time for the oil to cool
 - Install wheeled containers to receive spent grease from deep fryers. These can be safely rolled from the kitchen to the grease dumpster
 - Maintain equipment to ensure that lids are tight fitting and handles are securely attached on utensils that contain hot liquids
 - Use suitable grippers to handle hot pots, pans, etc
 - Ensure that all equipment containing hot fat is covered when not in use
 - Avoid carrying hot liquids or utensils wherever possible
- Use signage to warn workers about hot equipment
 - Consider using heat resistant gloves to handle hot objects (ensure the gloves fit well, so they do not interfere with the workers grip when they pick up objects)
 - Train workers about the preferred techniques for handling hot items. Cover topics such as:
 - Opening doors and lids of steam heated equipment away from the body
 - Keeping pot handles pointing away from the edge of a stove and placing pans so that handles are not over hotplates
 - Using dry cloths to pick up hot items to avoid steam burns
 - Removing all utensils from pans
 - First aid procedures for dealing with oil, steam and dry burns
 - Have a first aid kit available
 - Develop and train workers in safe work procedures such as:
 - Patting food dry before dipping in fat to reduce spitting
 - Allowing fat to cool before draining it into a container
 - Ensuring fryers are turned off prior to closing time
 - Have a wet chemical fire extinguisher for fat fires in a handy location and ensure workers know how to fire extinguishers
 - Use heat resistant equipment (eg rubber on the handles of utensils rather than metal handles).
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For more information on burns and other workplace health and safety issues call 1300 369 915 or visit www.worksafe.qld.gov.au

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