

Your Validation

Questions

- Describe 5 ways to avoid burn and scald injuries?
- How can you prevent customers scalding themselves when you serve them with take-away hot drinks?
- What must you do if you notice your heat resistant gloves are damaged, worn or damp?

Putting what you've learnt into practice

REMEMBER

- BURNS AND SCALDS ARE PREVENTABLE
- RESPONSIBILITY IS IN YOUR HANDS

For further support

To support this training, please refer to the following;

- Safety First posters and information displayed in your unit
- See also: www.mycompasshse.co.uk/138.htm Risk Assessments in the Compass HSE website and view specific mandatory, commonly used and catering risk assessments.

Compass HSE website
www.mycompasshse.co.uk
www.mycompasshse.ie

HSE Helpdesk HSE Out of Hours HSE Fax
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PREVENTING BURN AND SCALD INJURIES

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Hand Protection

**SAFETY
FIRST**
in everything we do

 **COMPASS**
GROUP

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What you're going to learn

In this Safety Conversation you will learn about the main causes of burn and scald injuries in our business and how to prevent them. Taking part in this Safety Conversation demonstrates good safety behaviours; you will be able to:



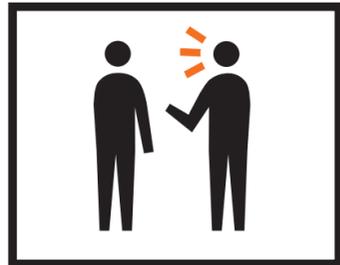
FOLLOW RULES

and use the right procedures to stay safe



BE MINDFUL

of the risks of burning yourself



SPEAK OUT

to check understanding and to report incidents



GET INVOLVED

and talk about safety issues

Following this Safety Conversation, you will:

- Be aware of the types of burn and scald injuries that commonly occur in our business
- Be clear about the things you can do to avoid these injuries

What you need to know

Most burn and scald injuries in Compass affect the hands and arms. These happen most often when using cooking equipment, handling hot food and liquids; and when serving hot food and beverages.

Q. Ask the group to give examples of how this happens and what can be done to prevent burns and scalds?

Causes of burns and scalds

- Hands and arms touching hot surfaces when putting items into and removing them from cooking equipment such as ovens, grills, steamers and panini grills
- Splashing hot oil onto hands and arms when using deep fat fryers
- Removing pans of hot food and liquid from cooker hobs
- Removing cling film from foods heated in microwave ovens and steamers



- Arms and hands contacting the heat lamps when serving food across hot counters
- Spillages of hot beverages
- Hands touching the steam wand on barista style coffee making equipment
- When cleaning hot equipment
- From splashes when blending soups and hot liquids
- When using sterilising sinks
- Using steam cleaners
- Hand dishwashing in very hot water
- To forearms when cooking on a barbecue
- Using worn or damp oven cloths and gloves

Did you know that over 40% of all burns and scalds reported occurred when inserting and removing food from ovens and microwaves; and when serving hot beverages

Preventing burns and scalds

- Wear heat resistant gloves as required by risk assessment to protect the hands and forearms when placing items into, and removing items from, ovens and microwaves
- Protect the arms when serving food under a heat servery
- Ensure oven gloves etc are clean and dry. Any dampness will rapidly turn to steam on contact with a hot surface and scald you
- Use long tools such as tongs and spiders to turn and to lift foods out of a deep fat fryer when not using the frying basket so that your hands do not get close to the hot oil
- Do not allow cloths to hang down when moving pans of hot food or liquid on cooker hobs. The cloth can catch on the hob stands causing the pans to tip and spill over. Use oven gloves for this task
- Ensure that lids are placed tightly onto take-away cups when serving hot drinks and keep your hands away from the steam wand



- Allow hot equipment to cool down before cleaning. If this is not possible make sure you are wearing heat resistant gloves
- Wear long sleeved gauntlets when cleaning inside hot equipment and when washing up in deep hot water, especially if using sterilising sinks
- Use long handled tools and protect the forearms when cooking on a barbecue
- Do not use worn or damaged oven cloths or gloves. Report these to your manager or supervisor and get a replacement
- Keep uniform sleeves rolled down

