



BURNS

can result from contact with direct flames, hot grease, steam, or radiant heat (e.g. a metal tool touching a heat source). Injuries can range from minor annoyances to scarring or life-altering. Food service burns commonly occur when operating an espresso machine, fryer, grill, stove top, or oven. In order to lower the likelihood of burns to yourself or others, it is important to follow the best safety practices when working with sources of heat.

BEST PRACTICES:

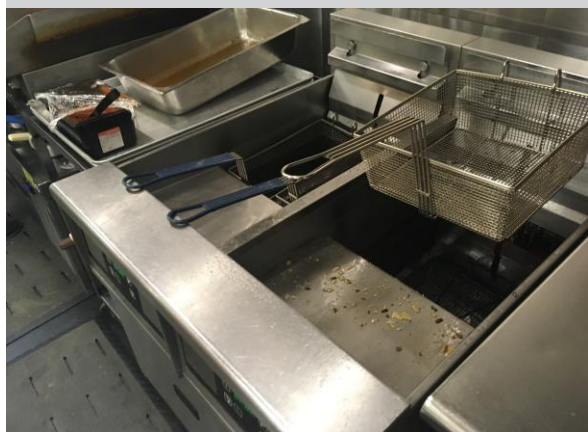
- Pay attention to the location of your sleeves.
- Do not wear athletic clothes in the kitchens!
- Keep hands out of the path of the espresso steam wand. Use a damp towel to clean between uses.
- Pay attention for potential radiant heat items and always assume things are hot!
- Clean grills and ovens regularly to prevent grease buildup.
- Do not stand too close or lean over hot oil. Be aware of the amount of oil in the pan and flip away from yourself.
- When handling hot items, always use protective equipment like oven mitts, potholders, or heat-resistant gloves
- Let pot contents cool before carrying long distances if possible. Ask for help carrying if pots are large.
- Announce "hot" items when moving around corners or close to co-workers.
- Keep burner flames from reaching up around pots.
- Keep pot handles parallel to the edge of the stove.
- Let dropping things drop! Do not attempt to grab.

WHAT TO DO!

- Pay attention to heat sources and your body's location!
- Follow all best practices. If unsure, contact your supervisor.
- Report all injuries to your supervisor immediately.
- In an emergency, call **911** and **UOPD** (541-346-2919) for immediate assistance!



Pay attention to your surroundings and sources of heat!



Do not stand too close or lean over hot oil!



Keep hands out of the path of the espresso steam wand!

