

Burns (Food and Beverage)

1. Use dry hot pads or insulated gloves when handling hot items.
2. Use tongs to retrieve items dropped in fryers or on grills.
3. Let grease cool overnight before emptying fryers.
4. Keep guards over heat lamps and infrared food warmers.
5. Store condiments, cooking equipment and supplies to the side of grills-not above them.
6. Learn to use fire extinguishers and automatic extinguishing systems. Ensure the systems and extinguishers have compatible extinguishing agents and get serviced on a regular basis.

Zenith provides workplace safety resources at: **TheZenith.com**[®]