


Preventing Burns and Scalds: Restaurant Safety Infographic




StartSafe
Your Restaurant and Catering Business

Safety Tip 3: Preventing burns and scalds



If oil catches fire:

- Cover it with a safety blanket or damp cloth or use foam or powder fire extinguisher if trained.
- Turn off the gas or power.
- NEVER use water.
- NEVER try to carry the burning pan.



WorkSafe
WORKERS' COMPENSATION BOARD OF BC

Source: stellys.sd63.bc.ca