Preventing Burns and Scalds: Restaurant Safety Stats and Facts



FACTS

1. Kitchen equipment such as stovetops, ovens, grills, and fryers can become extremely hot and cause burns if touched accidentally.
2. Spills of boiling water or other liquids can cause serious scald injuries to employees or customers. Proper handling and storage of hot liquids can minimize the risk of spills.
3. Cooking with hot oils can result in serious burns or scalds. Proper training and supervision of employees are essential to ensure they handle hot oils safely.
4. Poor ventilation in the kitchen can increase the risk of burns and scalds. Proper ventilation systems should be installed and maintained to minimize the risk of burns and scalds.
5. Inadequate training of employees on how to handle hot surfaces, liquids, and oils can result in serious burns and scalds.
6. Improper handling of kitchen equipment such as knives, slicers, and graters can result in cuts, lacerations, and burns.

STATS

- NIOSH also reports, there were an estimated 12,300 burn injuries among workers in the food services and drinking places industry in the United States, with a rate of 5.9 injuries per 10,000 full-time workers.
- According to the US B.L.S. in 2020, there were approximately 8,200 reported cases of burn and scald injuries in the food service industry.
- According to the U.S. (B.L.S.), reports in 2019, there were approximately 2,090 reported cases of thermal burns and scalds among workers in the food service industry.
- In the restaurant industry, burns and scalds are among the most common types of injuries. According to the (OSHA), burns and scalds are a leading cause of injuries in the foodservice industry. OSHA estimates that approximately 12,000 restaurant workers are injured each year due to burns and scalds.
- According to the U.S. Bureau of Labor Statistics, in 2019, there were approximately 17,940 reported cases of thermal burns in the foodservice and accommodation sector, which includes restaurants, hotels, and other hospitality businesses.
- A report by the (NIOSH) stated that more than 60% of burns and scalds occur in kitchens and food preparation areas. The report also highlighted that hot oil

and grease were the most common causes of burns and scalds in the foodservice industry.