



# RESTAURANT Burn Safety

## KNOW WHERE THE EXTINGUISHER IS

Label location clearly and keep it within reach. Learn how and when to use it.



## FRYER? TAKE CARE!

Fryers are the #1 cause of burns and fires. Use extra caution to stay safe.

## NEVER THROW WATER ON GREASE FIRES!

If a fire flares up - put a lid on it! Or use extinguisher.

## USE POTHOLDERS

Don't go for the towel.

## LIFT LIDS CAREFULLY

Let the steam escape.

## STAND BY YOUR PAN

Don't leave cooking unattended.



## GET HELP MOVING HEAVY POTS

Liquid contents can shift, splash and burn you.