

PREVENT BURNS

- Never use wet towels or materials as a pot holder.
- Avoid overcrowding on the range tops.
- Adjust burner flames to cover only the bottom of a pan.
- Never leave hot oil or grease unattended.
- Ask for help when moving or carrying a heavy pot of simmering liquid off the burner. Identify which pots require buddy lifts.
- Lift lids carefully to allow steam to escape. Remove lids and plastic wrap so steam escapes safely away from your body.
- Remove excess moisture and ice from food before placing in the fryer basket. Wet foods splatter and cause steam.
- Store beverages and other liquids low and away from fryers.

