

What hazards can occur in a kitchen?



With the hectic nature of a kitchen, it is easy to lose sight of hazards. Do you remember to look out for these?

1

SLIPS AND TRIPS



Uneven flooring



Spills and leaks



Inappropriate footwear



Absence of signs



Untidy workplaces

2

FIRES



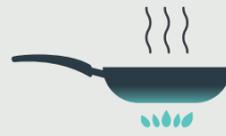
Faulty equipment



Deep fat fryer



Build up of oil or fats



Unattended food

3

CUTS



Knives



Unsafe techniques



Hidden hazards (in soapy water)



Unsafe storage



Tins

4

MANUAL HANDLING



Transporting loads



Lifting loads

5

BURNS AND SCALDS



Hot oil and fats



Approaching hazard



Steam



Misuse of equipment



Unsafe clothing