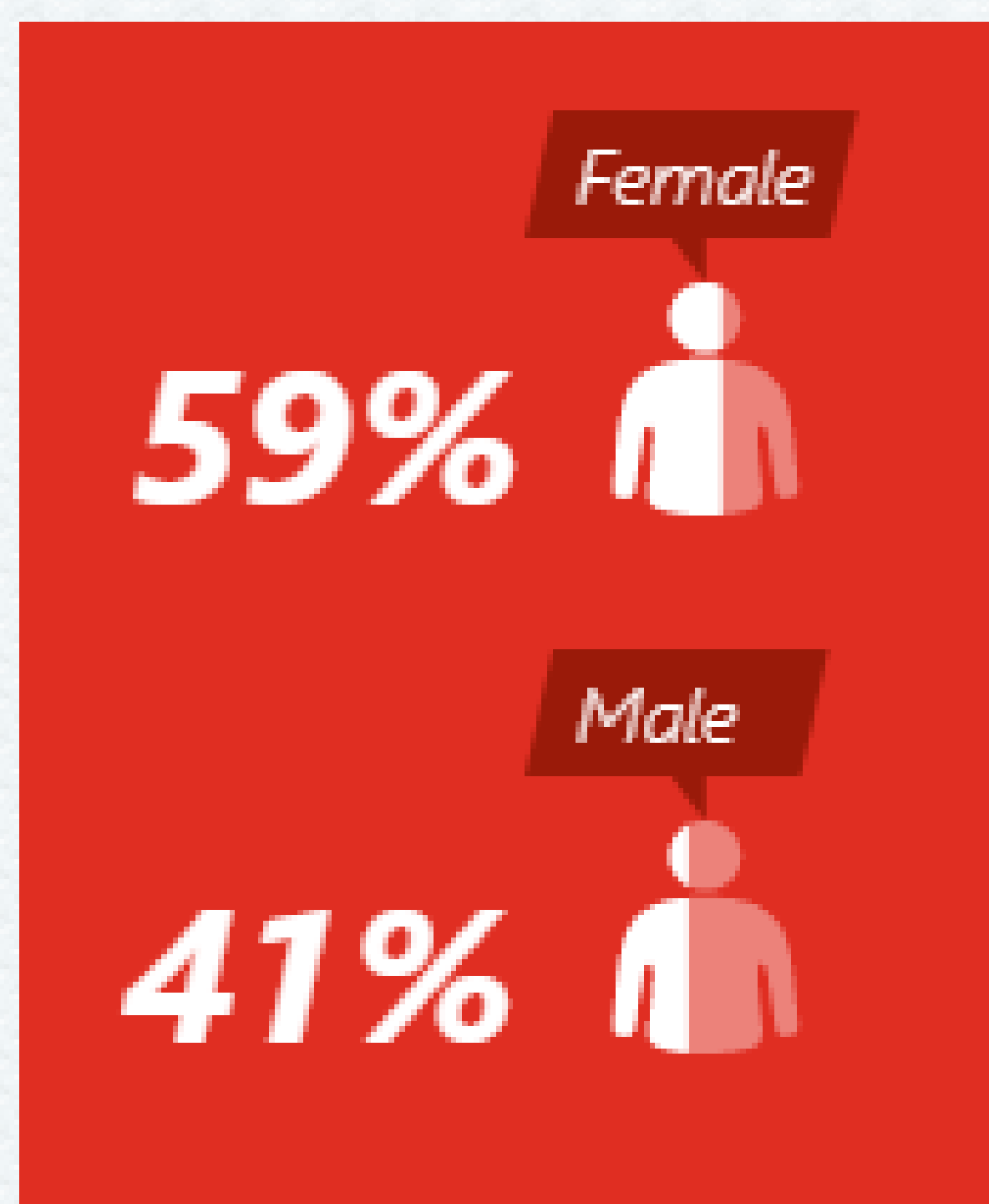


Young Food Service Workers in NJ: A Burning Issue

Between 2015 and 2019, 111 young workers (ages 14 to 17) were treated at NJ emergency departments (ED) for burns that happened at work. Of those who reported occupation, 29 (40%) were food-service jobs.

What the data say...

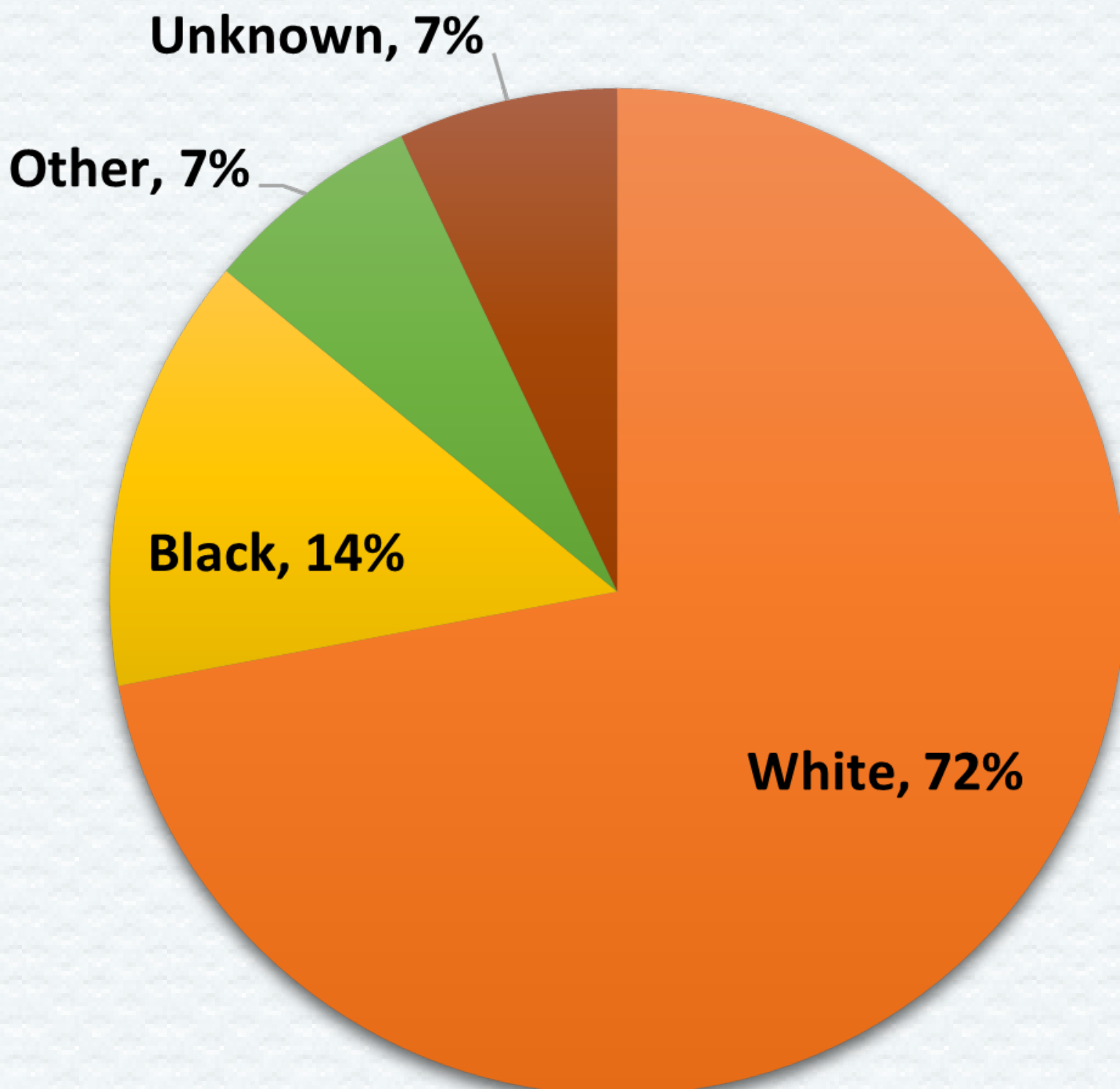
Gender



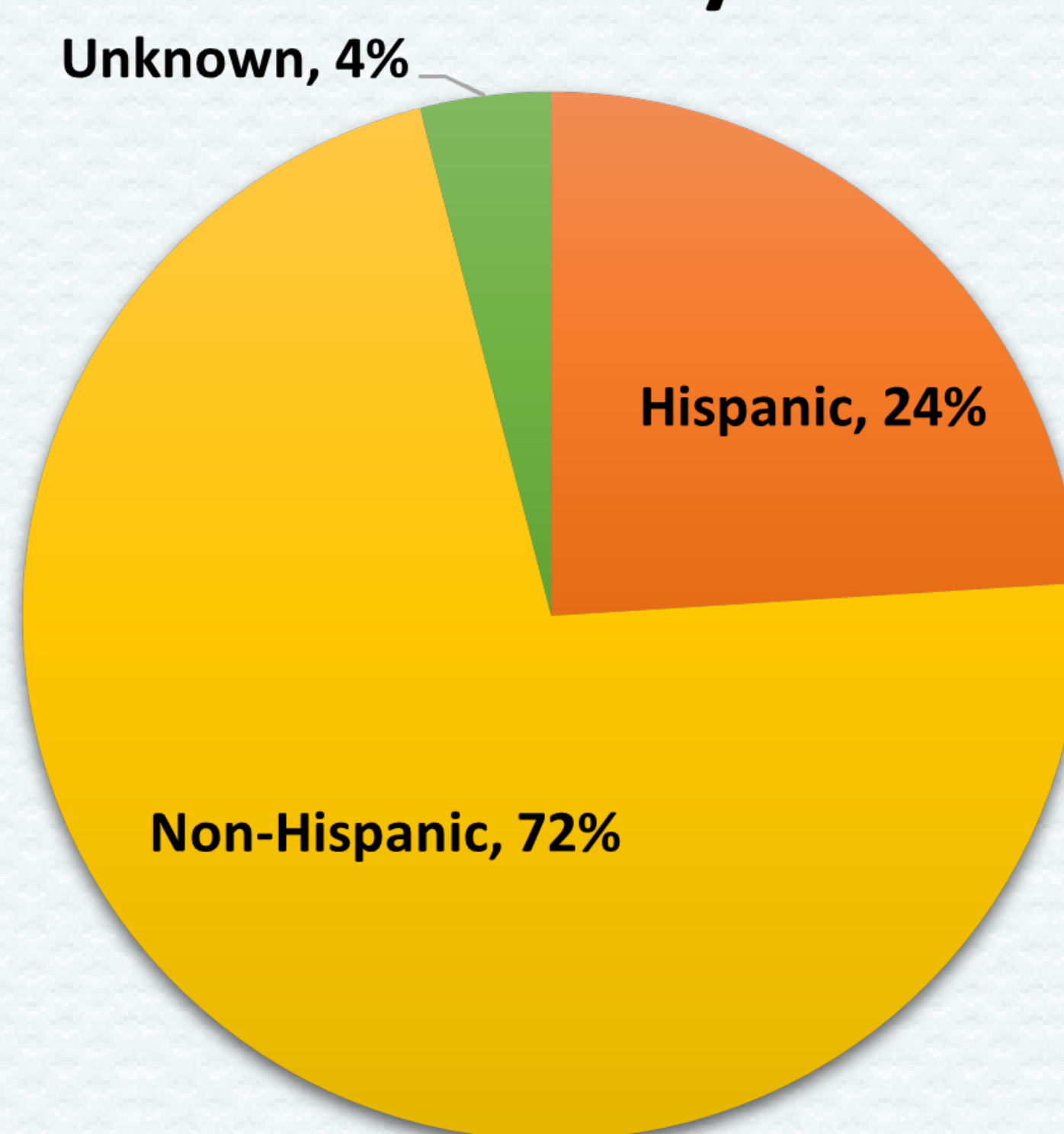
Location of Injury



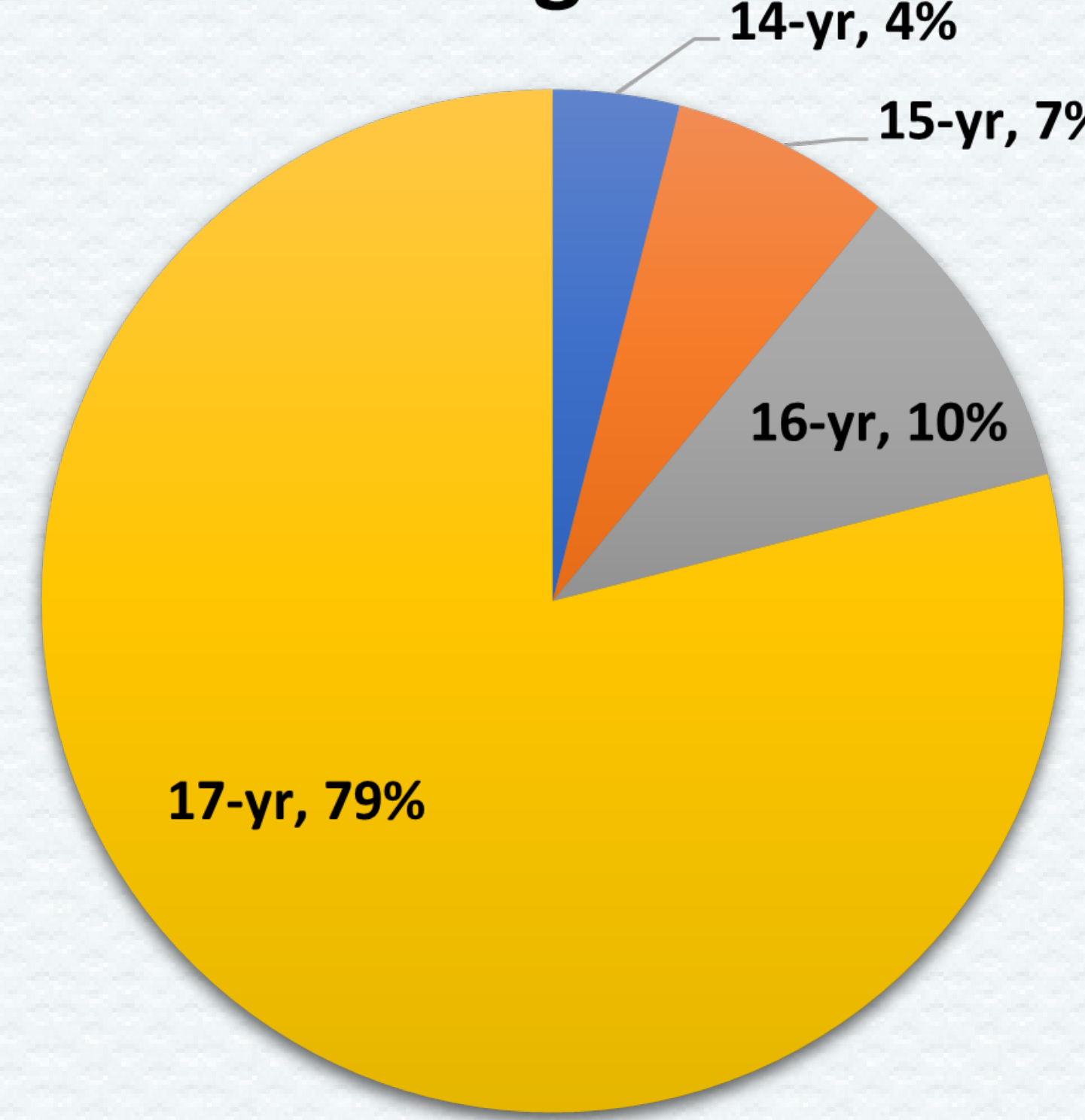
Race



Ethnicity



Age



⚠ CAUTION: Common Food Service Hazards



HOT LIQUIDS
Frying oil, boiling water, steam



HOT SURFACES
Stovetops, ovens, warming stations

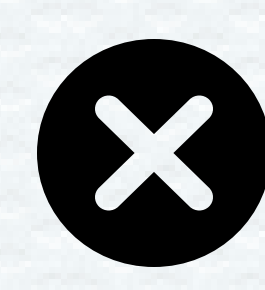


HOT ITEMS
Hot food, hot utensils/tools, hot plates/containers

Stay Safe, Don't Get Burned!!



YES



NO



Wear sturdy footwear that is slip resistant and not canvas or open-toed to protect the feet in case hot liquids are spilled on shoes



Never use a wet towel as a potholder!!



Assume that pots, pot handles, and utensils in pots are hot and use oven mitts when handling them. Use long gloves for deep ovens



Do not allow pot handles or cooking utensils to stick out from counters or stove fronts; keep pot handles away from burners



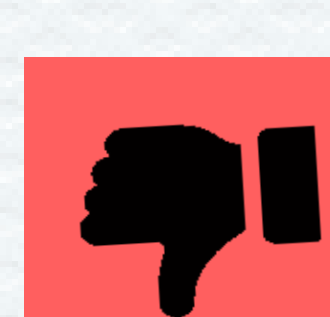
Uncover a container of steaming materials by lifting the lid open away from your face



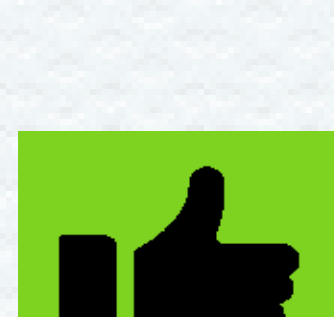
Never lean over pots of boiling liquids and Avoid reaching over or climbing on top of fryers and other hot surfaces



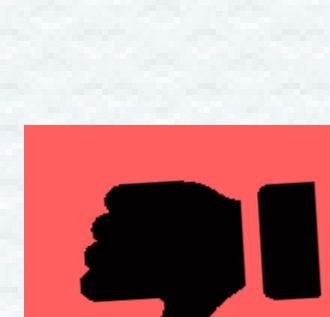
Wait until the oil is cool before moving!!



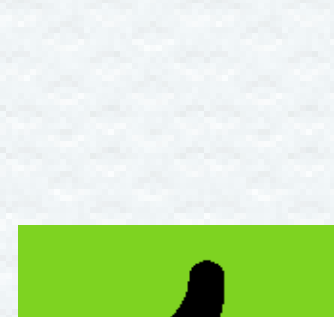
Do not spill water or ice into hot oil; do not store employee drinks by deep fryers, they could be easily bumped into the hot oil and cause a flare-up



Open ovens or steamers by standing to the side, keeping the door between you and the open steamer. Open the top steamer first when steamers are stacked, and then the lower one to prevent being burned from the rising steam



Do not overfill or pour excessive amounts of frozen fries or ice into deep fryer at one time; overfilling causes excessive splashing and bubbling over of hot oil



Use tongs and oven mitts to remove hot items from steamers or pasta boilers



Do not clean vents over grill areas if the grill is hot; clean vents the next morning before turning on for the day

For More Information Go to:

NIOSH's Youth@Work—Talking Safety Curriculum for New Jersey:
<https://www.cdc.gov/niosh/talkingsafety/states/nj/2015-148/default.html>

OSHA's Youth Worker Safety in Restaurants: E-Tool:
https://www.osha.gov/SLTC/youth/restaurant/cooking_heat.html

