Preventing Burns!

**DO**

- Use heat resistant, liquid resistant mits and pot holders
- Enclose toe shoes with a non-porous upper.
- Wear elbow length heat resistant, liquid resistant gloves.
- Wear heat resistant, liquid full length aprons.
- Use safety glasses, goggles or face shield.
- Wear long sleeved shirts and long pants.

**DON'T**

- Crowd range tops or griddles.
- Reach into a hot oven to check food.
- Place ice or water into deep fat fryers.
- Drop food products into boiling water or grease.
- Use a wet rag or towel to handle pots and pans.
- Leave pot handles sticking over the edge of equipment.