FOOD SAFETY 101

THE DO'S AND DON'TS OF EQUIPMENT SAFETY

A busy foodservice kitchen can be a dangerous place with open flames, hot oils, boiling liquids and multiple people working in tight spaces at a fast pace. Keep your staff free of injuries by following a few simple precautions.

DO'S

- Have an emergency plan.
- Wear oven mitts and arm guards.
- Use exhaust hoods before you start cooking.
- Attach safety guards to sharp equipment.
- Wash hands and equipment after each use.
- Extinguish grease fires by placing a lid over the container, and pour salt or baking soda on the fire.
- Use both hands and walk slowly to prevent burns.

DON'TS

- Allow staff to use equipment until they've been trained.
- Wear loose-fitting clothing.
- Leave equipment unattended.
- Store flammable items near heat sources.
- Overfill pans, pots and kettles.
- Throw water on grease fires.
- Carry or move containers that are on fire or contain hot oils.
- Use extension cords for cooking equipment.

WHY HATCO INDUCTION

When it comes to kitchen safety, no one can afford to take risks. And when it comes to selecting the right induction equipment, Hatco is the best choice. Hatco Induction ranges offer a safer, cooler environment with no open flames.



Rapide Cuisine®
Countertop Induction Range

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