

## **MAKROSAFE Holdings (Pty) Ltd**

### ***SAFETY ALERT!***

#### **Handling of hot liquids**

The purpose of this safety alert is to highlight the dangers associated with hot liquid and to suggest possible control measures to manage the risk.



#### **Background**

A kitchen hand placed a large pot (containing approximately 20 litres of hot water) on an uneven surface in the washing up area of the kitchen. The pot had been used for cooking and the water was still very hot. The pot of hot water toppled off the bench and splashed over the kitchen hand's legs and feet. This caused full thickness burns and permanent scarring to the right leg and foot of the kitchen hand, who will be wearing a pressure suit for approximately two years to assist with the healing of the burns.

The workplace procedures manual included procedures for the safe disposal of hot water, but the safe procedure was not followed in the workplace. There were three different work practices in use for the handling of hot liquids and a uniform approach was not being used to train employees in the safe system of work.

#### **Contributing factors**

- ✓ Boiling water was not left to cool before being transported to the dishwashing area.
- ✓ A safe system of work was not implemented for the handling of hot liquids.
- ✓ Adequate instruction, training and supervision in safe systems of work were not provided in the workplace.

#### **Action Required**

- ✓ Implement safe systems for handling and disposing of hot liquids.
- ✓ Employees to be instructed, trained and supervised in the handling of hot liquids and the safe system of work.
- ✓ Consider issues associated with moving containers of hot liquid for kitchen hands.